

Milanese risotto with saffron

For 4

- Olive oil
- 250 g of rice
- Pistils of saffron – allow two to four per person
- A glass of dry white wine
- Chicken stock
- An onion
- Salt and pepper
- Grated Parmesan

Preparation

Infuse the saffron*.

Chop and sauté the onion in the oil then add the rice and stir.

When the rice turns translucent you can add 1/3 of a glass of white wine, 1/3 of a glass of chicken stock then stir and cover.

Stir and mix in the saffron gently.

When the stock has been absorbed, repeat the operation twice more.

Serve when the stock is not quite completely absorbed.

You can add grated Parmesan if you wish.

Mix and serve hot.

Bon appétit !