

RISOTTO MILANESE



Chef: Monica Copetti

Method

Serve 6

Prepare the stock following the instruction on the package. In a saucepan, with a tbsp of evoo and a knob of butter sweat the chopped shallots, then add the carnaroli rice and let it toast for a minute, deglaze with the white wine and let it to evaporate. At this point, start cooking by adding the stock a little at a time. Halfway through the cooking, add the saffron powder to give the risotto the classic yellow color typical of Milanese risotto. Cook the risotto al dente, then remove it from the heat, add the Grancrema di Parmigiano Reggiano and a knob of butter; mix well. Serve the risotto with a sprinkle of grated parmigiano.

Menù Ingredients

120 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1
30 g. Preparato in polvere allo zafferano - Saffron Powder Mix - B90
500 g. Riso Carnaroli - Carnaroli Rice - RK1
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
q.s. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1

Ingredients

60 ml White wine
q.s. Butter
q.s. Parmigiano Reggiano cheese, grated
40 g. Shallots