

## Risotto Milanese

1 small onion chopped  
4 tablespoons butter  
1 1/2 cup Arborio rice  
Pinch of saffron dissolved in 1/4 cup water  
6 cups chicken broth  
1/3 cup Parmesan cheese  
Cheese and parsley for garnish

### Method:

1. Chop onion into small pieces.
2. Melt the butter in a large pot.
3. Add onion and slowly cook until soft
4. Add rice and cook until lightly browned
5. Add saffron mixture with 1/2 cup broth to pot with rice.
6. Cook on low heat. Very slowly!
7. Add 1/2 cup of broth at a time, stirring frequently every 10 minutes.
8. Use all of the broth.
9. It will take at least 40 minutes to cook risotto. You cannot rush it and you must stir every 10 minutes making sure to scrape the bottom of the pot.
10. To serve: mix cheese into risotto. Sprinkle some cheese and chopped parsley on top.