

Risotto alla Milanese

Ingredients

- 4 Tbsp butter, divided
- 2 Tbsp olive oil
- 1 small onion, chopped
- 1 oz bone marrow (optional)
- 4 cups beef, chicken or vegetable broth
- 1 1/3 cup Arborio or Carnaroli rice**
- salt to taste
- 2/3 cup dry white or red wine
- 1/2 tsp saffron threads, ground
- 1/3 cup grated Parmigiano-Reggiano cheese

Directions

Melt 2 Tbsp of butter in a medium saucepan over low heat. Stir in the olive oil. Add the onion and bone marrow, if using, and sauté until soft and transparent, stirring occasionally.

Meanwhile, bring the broth to a boil in a small saucepan. Turn heat down to very low, and keep simmering while you prepare the risotto.

Increase heat under the saucepan with the onions to medium. Add the rice and stir to make sure every grain is coated. Cook for about 5 minutes, until the rice is toasted, stirring frequently. Season with salt to taste. Add the wine to the onions and simmer, stirring occasionally, until it's mostly evaporated.

Turn heat to medium-low, add 1/2 cup or a ladle of broth to the rice, stirring constantly to incorporate. Repeat, one ladle at the time, until all of the broth is incorporated into the rice. Continue to cook, stirring frequently, for 17 minutes. Stir in the saffron and cook until the rice is creamy but still firm. Stir in the remaining butter and the grated cheese. Turn off the heat and stir vigorously for 2 minutes.