



**SITA COIN**

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## *Saffron Risotto*

### INGREDIENTS (FOR 4 PEOPLE)

- 320 g (11.3 oz) of Carnaroli or Arborio rice
- 1 packet of saffron (about 0.125 g or 0.0044 oz)
- 1 liter (4.2 cups) of chicken or vegetable broth
- 1 small onion
- 1 glass (about 150 ml or 5 fl oz) of dry white italian wine
- 50 g (1.8 oz) of butter
- 50 g (1.8 oz) of grated Parmesan cheese
- 2 tablespoons of extra virgin olive oil
- Salt to taste
- Black pepper to taste (optional)



## PREPARING THE BROTH

- Prepare the chicken or vegetable broth and keep it warm throughout the cooking process.



## SAUTEING

- Finely chop the onion.
- In a large pot, heat the extra virgin olive oil and half of the butter over medium heat.
- Add the chopped onion and sauté gently until it becomes translucent.



## TOASTING THE RICE

- Add the rice to the pot with the onion and toast it for a couple of minutes, stirring constantly, until the grains become slightly translucent.





## COOKING THE RICE

- Pour in the white wine and let the alcohol evaporate.
- Add a ladleful of hot broth to the rice and stir well. Continue adding broth, one ladleful at a time, stirring often and letting the liquid absorb before adding more. This process takes about 18-20 minutes.
- After 9 minute add the saffron





## FINISHING

- When the rice is al dente and has a creamy consistency, remove the pot from the heat.
- Add the remaining butter and the grated Parmesan cheese. Stir the risotto vigorously until you achieve a creamy and velvety texture.
- Adjust the seasoning with salt and pepper to taste.

