

RISOTTO ALLA MILANESE

For 2 people - takes around 30 minutes from start to serving

Ingredients

120g Arborio rice
50g butter
1 small onion, finely chopped
125ml dry white wine
500ml hot water
1 chicken stock cube
A pinch of saffron
2 tbsp parmesan cheese, grated
Salt
Pepper
Italian salami, sliced thinly

Method

Heat half of the butter in a frying pan, add chopped onion and cook and stir gently until onion is tender.

Add the rice to the pan and stir until it is all well-coated with the butter/onion mixture.

Add the wine and 125ml hot water and saffron. Crumble the chicken stock cube into the mixture. Stir well and bring to a gentle boil.

When the water has almost all evaporated, add another 125ml of hot water and bring back to a gentle boil. Cook until this water has been absorbed, and then add the last 250ml of hot water and bring back to a gentle boil.

The rice will take around 20 minutes in total to cook until it is "al dente".

Test the rice to see when it is almost "al dente", and then turn up the heat and cook the mixture quickly until almost all of the water is absorbed.

Add the remaining half of the butter, the parmesan cheese plus salt and pepper to taste, and stir the mixture well until the butter is melted.

Serve the risotto onto plates and lay slices of salami on top of each serving.