

# THE BEST SAFFRON RISOTTO RECIPE

**Serves:** 4 | **Prep Time:** 15 Min | **Cook Time:** 20 Min | **Difficulty:** Medium



## INGREDIENTS

- 12 ounces (350 grams) of Carnaroli rice
- 3 ounces (70 grams) of butter
- 2 ounces (50 grams) of grated Grano Padano or Parmigiano Reggiano cheese
- 2 ounces (50 grams) of beef marrow
- 1 medium white onion
- 1 glass (8 ounces) of dry white wine
- 1 quart (1 liter) of beef broth
- Saffron pistils to taste

## DIRECTIONS

1. Dice the onion.
2. Add the diced onions, butter and marrow to a saucepan and sauté it over a low heat.
3. Add the rice to the pan and let it toast until the rice becomes nearly transparent.
4. Pour in half a glass of the wine and continue stirring the pan until it evaporates completely.
5. Pour a ladle of boiling stock into the pan to cook the rice, adding more stock one ladle at a time until it is completely absorbed by the rice. Stir often.
6. When the rice is almost cooked, dissolve the saffron in some broth and add it to the rice.
7. Keep stirring the rice so that it doesn't burn or get clumpy and turn off the stove.
8. Add the butter and part of the grated cheese. Mix well.
9. Cover with a dish towel or lid and let it rest for 5 minutes, then add the remaining cheese.
10. The risotto is now ready for serving.