



RISOTTO ALLO ZAFFERANO (Saffron Risotto)

Ingredients:

- 350 gr. rice
- 50 gr. butter
- 2 lt. hot broth
- 1 onion
- 1 sachet of saffron
- salt & pepper
- parmesan cheese
- white wine

Directions:

Chop the onion finely, colour lightly in a saucepan with 30g of the butter. Once it starts to colour add the rice, stir for a few minutes, then add the wine. Once the wine has evaporated add the saffron, previously softened in a little broth. Add the broth to the rice a little at a time and stir until the rice is cooked.

Add salt and pepper to taste. Add the remaining butter and the grated parmesan, stir well and serve.