



### **Amy Finley's Saffron Risotto Recipe**

Serves 4

- 2 cups arborio or other short-grain rice
  - 1 onion, finely diced
  - 6 cups chicken stock
  - 2-3 tsp. saffron threads
  - 5-6 Tbsp. butter
  - 1 cup dry white wine
  - ½ cup grated parmesan cheese
1. In a saucepan, bring the stock and saffron to a simmer.
  2. Over medium-high heat, melt 2 tablespoons of the butter in a medium saucepan with high sides, then add the rice and toast, stirring, until the grains have become opaque and make a sound like beads clicking together.
  3. Add the chopped onion to the pan and sauté until translucent. Season with salt and pepper.
  4. Add the wine to the pan and stir until almost all the liquid has been absorbed by the rice. You will see the grains starting to swell.
  5. Using a soup ladle, add 1-2 ladles of stock to the pan and cook, stirring, until once again you see that almost all the liquid has been absorbed by the rice. We call this going “dry” – when your spoon glides through the rice mixture, in its wake there should be a clear trail where you can see the bottom of the pan. If the mixture is still very liquidy, you won’t get a clear trail. The liquid will flow behind the spoon. Throughout this cooking stage, you want the rice/stock mixture to remain at a constant simmer, with a little bubbling action around the edges of the pan. Remember that regular rice takes at least 20 minutes to cook! Your risotto should take at least that long. If it is bubbling violently, your heat is up too high and you will cook off all the liquid before the grains of rice have been cooked through, so turn down the heat. If it seems like there is little action in the pan and it is taking too long for the stock to be absorbed, turn the heat up.
  6. Continue adding the hot stock 1 ladle at a time, stirring in between until the mixture has gone dry. Periodically, taste a spoonful of risotto to test the cooking of the rice. Early in the cooking, it will be firm, with a raw, crunchy texture. When it is finished, it should be swollen, tender, and toothy – meaning it has a little resistance to the bite, but is still nice and soft. The dish should not be dry – it should still have a flowy liquidity too it. If it seems too tight and stodgy, add some more hot stock until the mixture is nice and loose.
  7. Finish the risotto by adding 2-3 more tablespoons of butter and the grated parmesan cheese. Stir to combine, then check the seasoning and add additional salt and pepper as desired. The dish should tighten a little with the addition of the cheese and butter but remain flowy. As it cools, it will continue to tighten up, so serve piping hot.