0.1 Risotto alla Milanese

↪ 1 *Small Onion* ↪ *Butter*	Very finely dice the onion into cubes (~4 mm). It can be easiest to dice the onion by cutting it into quarters, taking the outermost two or three layers of a quarter, holding them flat under your hand, and cutting them into thin slithers, before cutting them perpendicularly into cubes. Gently fry the onion in butter until it softens.
↪ 80 g *Carnaroli Risotto Rice*	In a new pan, toast on a dry heat until it begins to smell sweet.
↪ ~30 mL *White Wine*	Pour the wine into the pan with the rice, and reduce the heat, until the wine reduces by two thirds.
↪ *Half a teaspoon of Saffron*	Add the onions, along with a pinch of saffron to the rice.
↪ *Chicken or other Meat Stock*	Stir the risotto to make sure it does not stick to the bottom of the pan. Add the stock a little at a time when the risotto has absorbed most of the liquid in the pan, or if it begins to stick. The goal is to slowly feed stock to the risotto at the same rate that the rice absorbs it. Slowly cook the rice for around 16–18 minutes in total.
↪ *Grated Parmesan Cheese*	When the risotto is almost cooked (taste it to find out how far along it is) stir in some grated parmesan cheese.
↪ *Butter* ↪ *Garnishes*	When the risotto is completely cooked, the rice will have a little bite to it, but should not feel crumbly, crunchy or dry inside. Stir some butter and let it melt into the risotto. This amplifies the flavours of the risotto. Serve garnished with fresh thyme, with another knob of butter pushed into the risotto to make a butter volcano, and/or with some grated parmesan or pecorino.

Risotto is a simple dish, but one that takes a lot of thought to master. Every detail of how it is cooked, from how the onions are cut, to how the rice is toasted affects the final outcome, and learning to adapt the recipe to your tastes and your ingredients is very rewarding.

Risotto alla Milanese is a very classic risotto, with only one main ingredient (saffron). As it doesn't call for any fresh meat or vegetables, it can be a useful recipe for when the fridge is empty. It is also quite a fancy dish for being so simple, and an excellent example of a very simple risotto.