



**AUTHENTIC ITALIAN
RESTAURANT AND BAKERY**

Yield 4 cups
Serves 4 as appetizer
Serves 2 as main course

RISOTTO ALLA MILANESE



- 1 pkg.** Risotto alla Milanese (200 g.)
- 1 tsp.** Olive oil
- 3.5 cups** Chicken or vegetable stock
- .5 oz.** Parmesan cheese, grated
- 1 tsp.** Extra-virgin olive oil or butter
- Pinch** Salt
- Pinch** Black pepper

COOKING INSTRUCTIONS

Heat the olive oil in a saucepan and add the package of Risotto alla Milanese. Stir well, making sure all the grains of rice are coated with the oil. Add ½ cup of the stock and stir continuously. As the stock is absorbed, add additional stock, ½ cup at a time, allowing it to be absorbed between each addition until all the stock is absorbed (approximately 18 minutes). Risotto should be served “al dente.”

Finish the risotto with the extra-virgin olive oil or butter and the grated Parmesan.

VARIATIONS

Asparagus – add ½ cup of asparagus, cut on the diagonal into ¾” slices, 3-4 minutes before the risotto is done.

Zucchini – add ½ cup of diced zucchini 3-4 minutes before the risotto is done.

Chicken & Asparagus – cube 4 oz chicken breast. When you first heat the olive oil, add the chicken and sauté for 1-1/2 minutes. Then add the Risotto alla Milanese and follow the recipe above. Add ½ cup of asparagus, cut on the diagonal into ¾” slices, 3-4 minutes before the risotto is done. (You can substitute zucchini for the asparagus, if desired).

Vegan – omit the parmesan and add your choice of asparagus or zucchini.

Buon Appetito!

Maurizio Mazzon