

## Risotto allo Zafferano (Saffron Risotto / Risotto alla Milanese)

### INGREDIENTS

(serves 4)

320 g (about 1  
1½ cups)  
carnaroli rice  
1 small onion or  
shallot, finely  
chopped  
3 tablespoons  
extra virgin olive  
oil

50 g unsalted  
butter  
About 1.2 L  
vegetable or  
chicken stock,  
kept hot

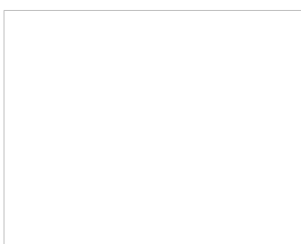
1 saffron thread  
packet (or 0.1 g  
saffron threads)  
100 ml dry white  
wine

70 g grated  
Parmigiano  
Reggiano  
Salt and freshly  
ground black  
pepper, to taste

[Parmigiano  
Reggiano, Belcanto  
Carnaroli Rice, La  
Gemma  
Aged Carnaroli  
Rice, La Gemma  
Moresca EVOO,  
Frantoio Galieto](#)



### Wine pairing suggestions



[Bardolino Classico, Le Tende](#)

### Description

Risotto allo Zafferano is a classic Italian dish, famously from Milan, celebrated for its vibrant golden color and delicate, aromatic flavor. Infused with saffron threads, this creamy risotto pairs beautifully with meats, ossobuco, or enjoyed on its own for a luxurious yet simple meal.

## Preparation

Start with soaking the saffron threads in 2 tablespoons of warm stock or water for 10 minutes to release the color and aroma. Heat olive oil in a large pan and sauté the finely chopped onion until soft and translucent. Add the rice and stir for 1–2 minutes until lightly translucent. Pour in the white wine and allow it to evaporate. Begin adding hot stock one ladle at a time, stirring frequently. After a few minutes, stir in the saffron infusion. Continue cooking until the rice is al dente and creamy (16–18 minutes total).

Off the heat, stir in butter and Parmigiano Reggiano. Adjust seasoning with salt and pepper. Let rest for 1–2 minutes.

Plate, enjoying the risotto's vibrant golden color and rich, aromatic flavor.

**Love this recipe? Skip the prep! Get our ready-to-cook version of [Saffron Risotto](#) delivered - crafted with the finest ingredients for authentic flavor in minutes. Just cook & enjoy!**