



SAFFRON RICE AND MILANESE D'O

Inspired by: Davide Oldani - Chef Ambassador

“This is a dish that aims to enhance the work of farmers and the food chain. The ingredients that give life are only three: rice, water and saffron.”

(Serves: 2 to 4 small servings)

6 ounces Arborio or Carnaroli rice
3 cups hot salted water
6 Tablespoons cold unsalted butter, cut in small pieces
1/2 cup coarse grated Parmesan Reggiano or Grana Padano cheese
1 teaspoon white wine vinegar
Salt to taste

For the saffron sauce:

2 Tablespoons cold water
1/4 teaspoon cornstarch
3-1/2 Tablespoons water
1 pinch saffron pistils
1/2 teaspoon light agave

1/8 teaspoon grated lemon rind
Salt as desired

Prepare the rice:

In a hot 12-inch deep skillet, toast the rice until lightly browned about 2 to 3 minutes. Gradually add the hot salted water a little at a time, stirring constantly after each addition, until rice is cooked. Remove from heat.

Add the butter, grated cheese, vinegar, and season to taste. Spread on warm dish; keep warm.

For saffron sauce:

In a cup, stir cold water with cornstarch; set aside.

In a small saucepan, boil the water, add the saffron and stir in the cornstarch mixture. Cook until liquid is slightly thickened. Remove from heat, stir in agave, lemon rind, and season to taste with salt. Set aside for about 5 minutes. Strain mixture before using.

Before serving: Pour the saffron sauce in a spiral over the plated risotto. Serve warm.

About the Recipe: This recipe is so delightfully light yet it has a rich addictive flavor. The saffron sauce drizzles through the rice adding an interesting flavor note. It is very easy to make and yes, it uses plain salted water in place of a rich broth. It is designed to serve 4 small side dish servings. If you use it for a main course, you will need to double this recipe.