

Saffron Risotto with Salami

INGREDIENTS

(4 portions)



350 gr of Carnaroli Rice

Extra virgin olive oil

250 gr of Salami

40gr butter

Saffron

A glass of wine

1 Shallot

1 vegetal stock cube

Salt and Pepper

Grated cheese

To garnish

Salami

Bella Lodi cheese

Wine pairing suggestions



Gavi di Gavi "Rovereto", I Moncalvi

Description

Saffron risotto is a typical recipe from Milan, the legend says that saffron was used to paint the windows of the Duomo, Milan cathedral, and this version with salami is a delicious variant for a richer risotto

Preparation

To prepare the saffron risotto with salami, start first with frying the sausage. It can be done either in the same sauce pan of the risotto or separately and then added, the process is exactly the same. If frying the salami on a separate pan, it is very important that the salami stays soft. Start with cutting the salami into thick slices and make them into smaller pieces and prepare the broth, in a small saucepan boil about a liter of water and melt the vegetable stock cube..

Heat the oil with the shallot finely cut and when the shallot starts becoming gold, add the salami and fry for a few minutes and then pour the wine and increase heat. If you are using a separate pan, put aside, if not, add the rice. Let the rice toast for a few minutes over a high flame.

When the rice is well toasted, start pouring the broth a little at a time: add a couple of ladles at a time and let the rice absorb the broth before wetting it further with some more broth. Lower the heat and stir from time to time, to prevent the rice from sticking to the bottom of the saucepan.

At about half cooking add the saffron and continue to stir: adjust the salt is needed. When the rice is still al dente (it varies depending on the quality of the rice), add the salami if you cooked it separately, and keep stirring. A couple of minutes before the risotto is ready, add the butter and grated cheese, cover the rice with a lid and let the two ingredients melt. Then mix the risotto well to make it homogeneous and creamy.

Serve the risotto and decorate with cheese flakes and slices of salami.