

Recipe Name\_\_Risotto  
Yield\_\_\_\_\_4 portions\_\_\_\_\_

Ingredients			Directions: Include <i>step by step instructions</i> .
	Weight	Volume	
Chicken Stock		21.3 fl oz	<ol style="list-style-type: none"> <li>1. Bring the stock to a simmer. Soak the saffron threads in the hot water.</li> <li>2. Heat 3 ounces (90 grams) butter in a large, heavy saucepan. Add the onions and sauté until translucent.</li> <li>3. Add the rice to the onions and butter. Stir well to coat the grains with butter, but do not allow the rice to brown. Add the wine and stir until it is completely absorbed.</li> <li>4. Add the saffron and soaking liquid. Add the simmering stock, 4 fluid ounces (120 milliliters) at a time, stirring frequently. Wait until the stock is absorbed before adding the next 4-fluid-ounce (120-milliliter) portion.</li> <li>5. After approximately 18 to 20 minutes, all the stock should be incorporated and the rice should be tender. Remove from the heat and stir in the remaining 1 ounce (30 grams) butter and the grated cheese. Serve immediately.</li> </ol>
saffron	1/8 tsp		
water (hot)		¾ fl oz	
butter (whole)	2 oz		
onion (minced)	1.6 oz		
Arborio rice	8 oz		
dry white wine		2.6 fl oz	
parmesan cheese	1.3 oz		