

Four Seasons Hotel Milan: Risotto alla Milanese

Set in the heart of the famous Quadrilatero d'Oro (Golden Triangle) on the Via Gesù (where you might be able to peak into Donatella Versace's backyard), the Four Seasons Milano is a consistent favorite with travelers. Originally a convent built in the 1400s, the structure had been a maze of apartments before the Four Seasons acquired it in 1987 (and during the renovation, ancient columns and frescoes were uncovered). Its restaurant, La Veranda, is well-regarded by visitors and locals alike.

INGREDIENTS (serves four)

- 360 g Risotto rice
- 140 g Butter
- 100 g Parmigiano Reggiano
- 1.5 liters Vegetable stock
- 50 ml White wine
- 10 ml White wine vinegar
- 1 tbsp Extra virgin olive oil
- 8 Asparagus
- 1 tsp Saffron

PREPARATION

- Make a saffron infusion by mixing the saffron threads with a small amount of pre-heated stock in a container and allow a few hours for the flavor and color to infuse the stock.
- Heat the stock in a pan on a low heat and have a ladle at the ready. In a separate casserole pan, add the oil and the rice and cook until beginning to toast. Once the rice begins to toast, pour in the wine and cook until it's absorbed.
- Add some of the stock and the saffron infusion and stir continuously. Add more stock as it's absorbed and repeat the process a ladleful at a time. The rice should take 15 minutes to cook. In the meantime, cut the asparagus and julienne the tips.
- After 15 minutes, the rice should be creamy and yellow thanks to the infusion. Add the Parmigiano Reggiano and the butter and stir into the risotto.
- Season the risotto with pepper and white wine vinegar.
- Serve and garnish with the asparagus tips.



Photos courtesy Four Seasons Milano