

Risotto à la Milanese : to make risotto à la Milanese for four persons... / B. Perrelli-Rocco.

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RISOTTO À LA MILANESE.

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TO MAKE RISOTTO À LA MILANESE
FOR FOUR PERSONS.

TAKE half-a pound of fresh butter, one medium-size onion chopped very fine, about one ounce beef marrow or kidney suet, also chopped very fine, put altogether in a stewpan and fry till the onion is a pale gold colour, afterwards put $1\frac{1}{2}$ lbs. rice with a very little powdered saffron (about as much as will cover a threepenny piece will serve for three pounds of rice), cook altogether for about two minutes, stirring it constantly with a wooden spoon, so that it does not stick to the stewpan; after this two minutes' cooking, add very gradually as the rice swells about three pints of good beef tea or broth, let it simmer, stirring very frequently till the rice is just soft; before quite done add a very little grated nutmeg and two ounces of grated Parmesan cheese; after this boil for one minute, then take it from the fire and set it on a hot plate or oven, put in one ounce more butter, cover for two minutes, it is then ready to serve.

N.B.—The quantity of beef tea can be varied according as the risotto is liked thick or otherwise. When the risotto is required with dried mushrooms, they must be soaked ten minutes in tepid water and put in the same time as the rice.

THE MILANESE RICE FOR RISOTTO

TO BE HAD OF

B. PERELLI-ROCCO,

8, GREEK STREET, SOHO SQUARE.