

# Risotto Milanese (Italian Saffron Risotto)

Yield: 4 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/saffron-risotto-italian-recipe>

## Ingredients:

- 1 pound arborio rice 400 g
- 1 11/16 ounces bone marrow veal, optional, 50 g
- 1/3 cup butter 70 g
- 1/2 cup grated Parmesan cheese 50 g
- 2 pinches saffron threads
- 1/4 cup warm water
- 1 onion small
- 1/2 cup white wine 60 ml
- 6 cups veal boiling, or beef broth
- salt
- pepper

## Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 95 grams
3. Cholesterol: 50 milligrams
4. Fat: 30 grams
5. Fiber: 5 grams
6. Protein: 14 grams
7. SaturatedFat: 12 grams
8. Sodium: 500 milligrams
9. Sugar: 2 grams

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