SAFFRON RISOTTO

AUTOMATIC PROGRAM 1 | 22′ | 4 PERSONS | ACCESSORIES: stirrer / standard blade

INGREDIENTS:

40	g	butter at room temperature
40	g	grinded shallot
300	g	Carnaroli rice
40	g	dry white wine
620	g	water
30	g	butter
30	g	grated parmesan
1		saffron portion
1		stock cube

It is possible to increase doses until +50%. check the cooking phase, if needed extend the time.

PREPARATION

Insert the standard blade into the jar with **shallot**, and grind.

speed 8 | 20″ | -

PROCEDURE

F1
Insert stirrer and **butter** into the jar.

F2
Add **rice** and **wine**.

F3
Add **water** and **stock cube**.

F4
Add **saffron** and adjust with **salt**.

F5
Add **grated parmesan cheese**, **butter** at room temperature and cream.