



# Schreiber Foods International, Inc.

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## Saffron Risotto

8 SERVINGS

10 cups beef stock or 10 cups chicken stock  
2 pinches **AMBROSIA** saffron  
12 tablespoons butter  
2 onions, finely chopped  
3 cups **AMBROSIA** Arborio rice  
2 cup grated parmesan cheese  
Salt and pepper, to taste

### Preparation

*Bring the stock to a boil and then reduce to a low simmer. Slowly ladle a little stock into a small bowl. Proceed to add the saffron threads.*

*Melt 10 tbsp of the butter in a large saucepan until foaming, then the onion and cook gently for about 3 minutes, stirring regularly, until softened.*

*Add the rice and stir until grains start to swell. At that point add a few ladlefuls of the stock, with the saffron liquid, and salt and pepper to taste. Stir over low heat until the stock is absorbed.*



*Add the remaining stock, a few ladlefuls at a time, allowing the rice to absorb all of the liquid before adding more, and stirring continuously.*

*After 20-25 minutes, the rice should be al dente and the risotto golden yellow, moist and creamy. Gently stir in about two-thirds of the parmesan and the remainder of the butter. Heat through until the butter has melted, then taste for seasoning.*

