



Tony's Risotto alla Milanese with..

Risotto alla Milanese with Crispy Pancetta & Gremolata

Introduction:

Risotto alla Milanese is a luxurious classic from Milan, known for its golden saffron colour and silky, creamy texture.

This version is finished with a bright, zesty gremolata and topped with crispy pancetta for a salty crunch — balancing richness, freshness, and texture in every bite.




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Ingredients

Risotto alla Milanese with Crispy Pancetta & Gremolata...

For the Risotto:

- 400g Carnaroli rice
- 1 shallot, finely chopped
- 2 tbsp Extra virgin olive oil
- 900ml hot chicken or vegetable stock
- Small pinch of saffron threads
- 50ml dry white wine
- 100g Parmigiano Reggiano, finely grated
- 2 tbsp unsalted butter
- Salt & black pepper



For the Gremolata:

- Zest of 1 unwaxed lemon
- Juice of ½ a lemon
- Small bunch flat-leaf parsley, finely chopped
- 2 tbsp extra virgin olive oil

For the Pancetta:

- 100g pancetta, diced

Method

Risotto alla Milanese with Crispy Pancetta & Gremolata...

1. Prepare the saffron:

- Steep saffron in 2-3 tbsp warm water for 10-15 mins to release colour & aroma



2. Crisp the pancetta:

- Place pancetta in a cold pan & cook slowly until golden & crispy
- Remove, set aside, keeping a little rendered fat in the pan for flavour



3. Start the risotto:

- In the same pan, add olive oil if needed
- Sauté the shallot until soft & translucent
- Add rice & toast for 1-2 mins (tostatura) until lightly translucent at the edges
- Add white wine & let it fully reduce

4. Cook the risotto:

- Add hot stock, 1 ladle at a time, stirring continuously
- Allow each addition to absorb before adding more
- After ~5 mins, stir in saffron infusion
- Continue for 18-20 mins, until the rice is al dente & Creamy

Method (Cont'd)

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5. Finish:

- Remove from the heat
- Stir in butter & Parmegiano Reggiano
- Season with salt & pepper
- Mix until glossy & “all’onda” (wave-like texture)



6. Make the Gremolata:

- Combine lemon zest, lemon juice, parsley garlic & olive oil
- Mix well & taste for balance - bright, fresh & slightly punchy



7. Serve:

- Spoon risotto onto warm plates
- Spoon gremolata over the top
- Finish with the crispy pancetta
- Serve immediately with extra Parmesan if desired.

