

The Easiest Homemade Risotto (No Fancy Skills Required)

Simple Risotto Recipe That Turns Pantry Staples Into Creamy Comfort Food



TIME
5 min

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INGREDIENTS

1 ½ cups Arborio rice (or Carnaroli, if you have it)
5 to 6 cups warm chicken or vegetable broth (keep it simmering)
2 tbsp olive oil
2 tbsp butter, divided
1 small onion or 2 shallots, finely diced
2 garlic cloves, minced (optional but great)
½ cup dry white wine (optional; substitute more broth)
½ to 1 cup grated Parmesan cheese (to taste)
Salt and black pepper
Optional finishing: lemon zest, chopped parsley, extra butter, cracked pepper

DIRECTIONS

1. Warm the broth. Keep broth hot in a saucepan on low heat. This helps the rice cook evenly without cooling the pan each time you add liquid.
2. Sauté the aromatics. In a wide, heavy-bottomed pan (or Dutch oven), heat olive oil and 1 tbsp butter. Add onion/shallots and cook until soft and translucent, about 4-5 minutes. Add garlic if using and cook 30 seconds.
3. Toast the rice. Stir in the Arborio rice and cook 1-2 minutes, stirring constantly, until the edges look slightly translucent. This step builds flavor and helps the grains hold their shape.
4. Deglaze with wine (optional). Pour in wine and stir until mostly absorbed.
5. Add broth gradually. Add about ½ cup of hot broth. Stir gently but often until it's mostly absorbed. Repeat, adding broth a bit at a time, stirring and letting it absorb before adding more.
6. Cook until creamy and tender. After ~18-25 minutes, the rice should be tender with a slight bite (al dente) and the mixture should look creamy and loose-not dry. Add more broth as needed to reach that silky texture.
7. Finish with butter and cheese. Turn off heat. Stir in remaining 1 tbsp butter and Parmesan. Taste and season with salt and pepper. Add lemon zest or herbs if you like.

SWAPS & NOTES

You'll still get a delicious result.

Use a broth you'd happily sip-*risotto* is built on it.

Parmesan is classic, but Pecorino Romano adds a sharper bite.

Stir in an extra tablespoon of butter at the end (the Italian "mantecatura" move).

TIPS FOR SUCCESS

More surface area = better evaporation and creamier texture.

Adding broth slowly helps build the classic risotto creaminess.

You want movement to release starch, but you don't need a workout.

Aim for "all'onda." Risotto should flow like a wave when you tilt the pan-creamy, not clumpy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-easiest-homemade-risotto-no-fancy-skills-required/>