



Elvea, festa all'italiana

Tomato risotto with burrata



Ingredients for Persons

1 little pot	ELVEA Pomo e Legumi
2 tros	kerstomaten
200 g	risotto rice
1 glasse	white wine
1 tablespoon	mascarpone
500 ml	water
3 cloves	garlic
3 tablespoons	olive oil
	rosemary
	thyme
	burrata
	salt
	pepper

Preparation

1. Preheat the oven to 180°.
2. Place the cherry tomatoes in an ovenproof dish, add a dash of oil, a crushed clove of garlic, rosemary, salt and pepper.
3. Place in the oven for 15 minutes.
4. In the meantime, prepare the risotto
5. Sauté 2 crushed cloves of garlic in a little oil, add the round rice (see cooking time on the package) and a glass of white wine
6. Then add the Elvea Aperitivo & Cucina sauce, a little water and stir well
7. Cook on a medium heat and add the water a little at a time, stirring well as you do so
8. As soon as the water has been absorbed and the rice is cooked, add 1 tablespoon of mascarpone.
9. Serve with the cherry tomatoes, a tasty burrata, a little basil or watercress

Recept info: Simply Morane

