

cherry tomato and zucchini risotto

serves 4

gather:

250gm Pink Pearl™ or Truss Plum tomatoes	2 cloves garlic, crushed
3 tbsp. olive oil	250ml white wine
1 red onion, finely diced	550gm Arborio rice
1.5 litre hot chicken stock	1 zucchini, finely diced
90gm butter	1/2 cup shredded Basil Sweet
2 tbsp. parmesan cheese	Salt and pepper

create:

Heat a large saucepan over a medium heat. Add onion, garlic cook for 3-4 minutes until fragrant and soft. Add rice, coat with oil and then add white wine stirring until absorbed. Add hot stock, one ladle at a time as the stock absorbs, stirring well.

Continue cooking until rice is still slightly firm in the centre (20 minutes). Add cherry tomatoes and zucchini, and warm through. Remove from the heat stir through butter and parmesan cheese. Season with salt and pepper.

Serve with crusty bread and a crispy lettuce salad.