



Elvea, festa all'italiana

TOMATO & FRESH HERBS RISOTTO



Ingredients for 2 Persons

1	onion, chopped
2 cloves	garlic
2 tablespoons	olive oil
150 g	risotto rice
80 ml	white wine
250 ml	vegetable stock
250 ml	ELVEA Pomo e Legumi
50 ml	coconut milk
4	sundried tomatoes
1 tablespoon	sugar
1 handful	arugula
	salt
	pepper
	basil, finely chopped
	oregano
	grated parmesan cheese

Preparation

Heat up some olive oil in a pan on a high heat.

Add the finely chopped onion and let it cook for 2-3 minutes.

Add the risotto rice and stir for 1 minute.

Pour in the white wine.

Reduce the heat.

Gradually add the vegetable stock to the rice when it starts to look a little dry and keep stirring.

Add the 250 ml Elvea Pomo e Legumi and fold it in.

Add the coconut milk and the sun-dried tomatoes and stir so they are evenly folded in.

Season with basil, oregano and salt.

Garnish with fresh cherry tomatoes, rocket, Parmesan cheese slivers, salt and pepper.

