



Tomato, chick peas, parsley and broccoli cream risotto



Time: 40 min.

Difficulty: Medium

Ingredients (4 people)

• Ingredients

- Pomi Strained Tomatoes 750g 250 gr
- Boiled broccolis 300 gr
- Boiled chick peas 200 gr
- Carnaroli rice 320 gr
- Extra-virgin olive oil to taste
- Italian parsley 1 bunch
- Vegetable broth 1 lt
- White onion ½
- White vinegar 1 teaspoon

For this recipe we used:



Preparation

Mince the onion and sauté it in a saucepan, then add the rice and chickpeas and let them brown slightly.

Once toasted start cooking using the boiling vegetable broth, adding it one ladleful at a time. Halfway through cooking also add **Pomì Fine Tomato Pulp** so to mix well the ingredients.

Once the sauce is ready, add a hint of extra-virgin olive oil and the chopped parsley, then let it rest for a few minutes.

Using a blender or hand blender, blend the broccoli together with two tablespoons of extra-virgin olive oil, salt and pepper.

To dish out, use a food ring mold placed at the center of the plate: fill it with the rice leaving about 2 cm on the edge, then add a layer of broccoli cream.

Serve with a hint of extra-virgin olive oil.