



# TOMATO RISOTTO WITH BUFFALO MOZZARELLA, BREAD CRUSTS AND BASIL



**Time:** 20 min.

**Difficulty:** Easy

## Ingredients (4 people)

- Pomi Strained Tomatoes 750g 500 gr
- **Ingredients**
  - Aromatic herbs to taste
  - Bread to taste
  - Buffalo small mozzarella 4
  - Carnaroli rice 320 gr
  - Water 1 l

**For this recipe we used:**



## Preparation

Toast well the rice in a saucepan and in the meantime put on the heat the tomato broth adding water, salt, and **Pomì L+**. Cook by adding the broth a little at a time and whisk over low heat with extra-virgin olive oil and a ladle of **Pomì L+**. Serve with crispy bread crust, aromatic herbs and a fresh buffalo mozzarella in the center.