



# TOMATO RISOTTO WITH BUFFALO MOZZARELLA, BREAD CRUSTS AND BASIL



**Time:** 20 min.

**Difficulty:** Easy

## Ingredients (4 people)

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- Pomi L+ 500g 500 gr
- 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.