



TOMATO RISOTTO WITH BUFFALO MOZZARELLA, BREAD CRUSTS AND BASIL



Preparation time: 20 min.

Difficulty: Easy

Ingredients (4 people)

• Marinara spaghetti

- Pomì Strained Tomatoes 750g 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.