Pomì
O Così. O Pomì.

TOMATO RISOTTO WITH BUFFALO MOZZARELLA, BREAD CRUSTS AND BASIL



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Aromatic herbs: to taste
- Bread: to taste
- Buffalo small mozzarella: 4
- Carnaroli rice: 320 gr
- Water: 1 l

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.

For this recipe we used:

Strained Tomatoes 500 gr

