Tomato risotto with olives and basil

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Easy 3 Servings 40 min.



Mhhhhhh. Risotto. Yes, it needs to be stirred for a long time first, but you'll be rewarded with the best rice has to offer afterwards. Try this risotto made of carnaroli with real buffalo mozzarella according to the traditional Italian recipe.

Interesting facts about rice

Did you know that Italy has the largest rice growing area in Europe? In the northern Italian provinces of Vercelli and Novara, located in the fertile Po Valley in Piedmont, rice has been cultivated since around the year 1500. For a creamy risotto, where the rice grains also have the desired bite, you should use special rice. The three main risotto rice varieties include Arborio, Carnaroli and Vialone. These varieties have a slightly nutty flavor and can absorb a lot of liquid, so the risotto won't be sticky. For even more interesting facts about this rice classic from Italy, check out our kitchen secret "All about Italian risotto"! Now we're talking about creamy risotto made from Carnaroli rice with real buffalo mozzarella according to an Italian recipe.

Ingredients

400 g Carnaroli rice

1 ball mozarella di bufala (buffalo milk mozzarella)

Parmiggiano reggiano for grating over

1 tbsp. butter

15-20 black olives

600 ml vegetable bouillon

1 can ORO di Parma chopped tomatoes (425 ml)

1 bottle ORO di Parma strained tomatoes (400 ml)

1 tbsp. ORO di Parma tomato paste, triple concentration

3-4 shallots

3 garlic cloves

A few basil leaves

White wine for quenching

Olive oil “extra vergine”

Salt and pepper from the mill

Step 1: The preparation

For the risotto, first mix ORO di Parma strained tomatoes with the vegetable stock. Heat the oil in a saucepan and sauté the shallots. Then add ORO di Parma tomato paste, garlic and rice. Now you should stir well and then deglaze with white wine - not only does it sound fantastic as it cooks away in the saucepan, but it provides an appealing acidity to boot. Then add ORO di Parma chunky tomatoes and pour in enough broth to cover the rice. Keep pouring broth and stirring until the rice reaches the desired al dente consistency. Finally add olives and season with salt, pepper and basil. Add some butter, mozzarella and parmesan to the risotto. If necessary, add a little more broth and stir.

Step 2: The tomato risotto

For the tomato risotto, first mix ORO di Parma strained tomatoes with the vegetable stock. Heat olive oil in a pot and sauté the shallots. Then add ORO di Parma tomato paste, garlic, and rice. Now stir well and then deglaze with white wine – not only does it sound fantastic when it boils down in the pot, but it also adds a pleasant acidity. Then add ORO di Parma chopped tomatoes and enough broth to cover the rice. Keep adding broth and stirring until the rice has reached the desired consistency. Finally, add the olives and season with salt, pepper, and basil.

Step 3: The final

Now stir some butter, mozzarella, and Parmesan into the risotto. If necessary, you can add a little more broth and stir. Your tomato risotto is ready! Magnifico!

Used products:







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