

# Creamy Tomato Risotto

**Season:** Summer

**Type:** Main

**Serves:** 32 tastings

**From the garden:** Onion, garlic, tomato & basil



<b>Equipment:</b>	<b>Ingredients:</b>
<p>Small stockpot x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Serving bowl x 5 Serving spoon x 5</p>	<p>¼ cup olive oil 1 onion (finely chopped) 5 garlic cloves (finely chopped)</p> <p>3 cups Arborio rice</p> <p>15 tomatoes (chopped) ¼ cup basil (finely chopped) 7 ½ cups water 3 tablespoons tomato sauce 2 teaspoons salt 10 grinds of pepper</p> <p>½ x 300ml bottle of cream ½ cup parmesan cheese</p>

## What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Heat oil in a small stock pot over medium heat, add onion and garlic, cook until onion is softened, about 3 minutes.
3. Add in rice and cook until rice beginning to crackle, about 3 minutes.
4. Add in tomatoes, basil, water, tomato sauce, salt and pepper.
5. Bring to the boil, turn the heat to low, cook stirring occasionally until all liquid is absorbed and rice is cooked, about 25 minutes. Remove from heat.
6. Add in cream and cheese. Mix evenly.
7. Serve into 5 large serving bowls with a serving spoon in each.