

Becky Makes...

TOMATO & CHEESE RISOTTO

200g Fresh Tomatoes

2 tablespoons Olive Oil

1 Onion, finely chopped

200g Arborio Rice (or Carnaroli Rice or Vialone Nano Rice)

1 glass White Wine (optional)

750ml (approx.) Chicken or Vegetable Stock, simmering

1 tablespoon Chopped Parsley (optional)

50-75g grated Parmesan Cheese

A few grinds of black pepper to taste

Serves 3

Cook on the hob in a large lidded frying pan

1. Skin the tomatoes by using a fork to hold in either a gas flame or boiling water
2. Cut each tomato into 6-8 pieces, removing the central core
3. Heat the oil in the frying pan then gently fry the onion until it is soft and transparent
4. Stir in the rice and toast for 2 minutes, stirring continuously.
5. Add the wine (or a first ladle of stock). Stir until all the liquid has been absorbed by the rice. Set the timer for 10 minutes.
6. Add more stock one ladle at a time, stirring continuously and only adding more when the previous one has been absorbed.
7. After 10 minutes add the tomatoes and parsley (if using) and stir, then continue as before with ladles of stock, one at a time, for another 10 minutes.
8. Turn off the heat. Season with pepper then stir in the cheese. Put the lid on the pan and let the risotto rest for 2 minutes before serving with more parmesan and a green salad.

For a Demonstration of this recipe find me on YouTube

[Becky Bakes... Tomato and Cheese Risotto - YouTube](#)

