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: 0.7 lbs
- Water: 4 cups

Preparation

Toast well the rice in a saucepan and in the meantime put on the heat the tomato broth adding water, salt, and **Pomì Strained Tomatoes**.
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 Strained Tomatoes**.
Serve with crispy bread crust, aromatic herbs and a fresh buffalo mozzarella in the center.

For this recipe we used:

Strained Tomatoes 1.1 lbs

