

Creamy Tomato Risotto with Crispy Garlic Crumbs



Ingredients, Risotto:

- 14 oz can of chopped tomatoes
- 1 cup vegetable stock
- 2 tbsp tomato puree/paste
- 1 tbsp olive oil
- 1 small onion - peeled and finely chopped
- 1 clove garlic - peeled and minced
- $\frac{3}{4}$ cup Arborio rice
- $\frac{1}{3}$ cup white wine
- 3 tbsp double (heavy) cream
- 4 tbsp grated parmesan cheese
- 1 tbsp fresh lemon juice
- Good pinch of salt and black pepper

Ingredients, Crispy Garlic Crumbs:

- 1 tbsp butter
- $\frac{1}{4}$ tsp salt
- 2 cloves garlic - peeled and minced
- 4 tbsp Panko breadcrumbs
- 1 tsp chopped parsley
- Zest of half a lemon
- 3 tbsp parmesan

Method:

1. First, make your tomato-based stock. Place the tin of chopped tomatoes into a large jug. Add in the vegetable stock and tomato puree and stir. Heat this stock in a small pan or in the microwave until almost boiling, and then turn off the heat.
2. Heat oil in a large pan, add the onion, and cook for about 5 minutes until the onion starts to go translucent, add in the garlic, stir, and cook for a further minute.
3. Add in the rice and stir until the oil has coated the rice. Add in the wine and stir.

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4. Wait for the wine to almost fully absorb (stirring regularly) and then add the tomato stock a ladle at a time, ensuring each ladle has almost fully absorbed before adding the next. Ensure you stir regularly.
5. After about 15-20 minutes you should have used up all of the stock. Have a taste of the rice. It should be softer, but still have a bit of a bite to it (it will soften up further when you add the cream). If the rice is still too hard, you can add in a ladle or so of water. Turn the heat down to very low.
6. Next, make your crispy garlic crumbs. Heat the butter in a small frying pan until it starts to foam slightly.
7. Add the salt and the garlic and stir for about 30 seconds.
8. Add in the breadcrumbs and stir to ensure the butter covers all of the breadcrumbs. Allow to cook until the breadcrumbs start to brown a little, stirring often. Keep a close eye on them as they burn very easily. When ready, turn off the heat and add in the parsley, lemon zest, and parmesan.
9. Now go back to your risotto. Add in the cream, parmesan, lemon juice and salt & pepper. Give everything a good stir, whilst on the heat, and then serve topped with the crispy breadcrumbs.