

CHERRY TOMATO CHILLI RISOTTO

with lemon and crispy prosciutto



PREPARATION TIME	15 Minutes
COOKING TIME	30 Minutes
SERVES	4

INGREDIENTS

1 tablespoon olive oil
1 leek, thinly sliced
2 cloves garlic, crushed
1¼ cups arborio rice
½ cup white wine
3½ cups boiling chicken stock
400g jar Providore Series Italian Vine Ripened Tomatoes With Red Chilli sauce
8 cherry tomatoes
Finely grated zest of 1 lemon
1/3 cup finely grated parmesan cheese
3 thin slices prosciutto, grilled till crisp
Finely shredded lemon zest, for garnish

METHOD

Heat oil in a large saucepan and sauté leek over medium heat until softened, but not coloured, for approximately 3-4 minutes. Add garlic and rice and cook for a further minute until rice is well coated, stirring continuously.

Add wine and cook stirring until evaporated. Add boiling stock, 1 cup at a time, bringing risotto back to the boil after each addition. Reduce heat and simmer for 15 minutes, stirring occasionally. Gently stir in **Providore Series sauce** and cherry tomatoes, taking care not to break up the tomatoes and simmer for a further 5 minutes, gently stirring frequently.

Remove from heat and stir through the lemon zest and parmesan cheese. Garnish with prosciutto shards and shredded lemon zest. Serve immediately.

TIP

Once boiled, keep chicken stock covered and on a low simmer.