Elvea, festa all'italiana

TOMATO & FRESH HERBS RISOTTO

Ingredients for 2 Persons

1	onion, chopped
2 cloves	garlic
2 tablespoons	olive oil
150 g	risotto rice
80 ml	white wine
250 ml	vegetable stock
250 ml	ELVEA Pomo e Legumi
50 ml	coconut milk
4	sundried tomatoes
1 tablespoon	sugar
1 handful	arugula
	salt
	pepper
	basil, finely chopped
	oregano
	grated parmesan cheese

Preparation

Heat up some olive oil in a pan on a high heat.
Add the finely chopped onion and let it cook for 2-3 minutes.
Add the risotto rice and stir for 1 minute.
Pour in the white wine.
Reduce the heat.
Gradually add the vegetable stock to the rice when it starts to look a little dry and keep stirring.
Add the 250 ml Elvea Pomo e Legumi and fold it in.
Add the coconut milk and the sun-dried tomatoes and stir so they are evenly folded in.
Season with basil, oregano and salt.
Garnish with fresh cherry tomatoes, rocket, Parmesan cheese slivers, salt and pepper.