



Ingredients 4 Portions

♦ = Kotányi Produkte

2 piece	Zucchini
200 g	Cherry tomatoes
1 piece	Onions
2 piece	Garlic cloves
350 g	Risotto rice
100 ml	White wine
1 l	Vegetable Stock
100 g	Parmesan
40 g	Pine nuts
50 g	Butter
1 tsp.	♦ Turmeric, Ground
2 tsp.	♦ Tomato Herbs Spicy
1 pinch	♦ Pepper Black, Whole

Zucchini and Tomato Risotto

⌚ 35—40 Min ♡ ♡ ♡

Preparation

- 1 Slice one zucchini, then roughly grate the other. Cut the cherry tomatoes in half. Peel and finely chop the onion and garlic.
- 2 Sweat the onion and garlic in a pan with 2 tbsp. of olive oil. Add the risotto rice and Kotányi herbs and spices and fry for a few seconds. Use the white wine to immediately deglaze the pan and season with a good pinch of salt and pepper. Add the grated zucchini and half the cherry tomatoes.
- 3 Pour in the vegetable stock and allow to simmer for around 20 minutes. Pour in some more water if necessary.
- 4 Grate the Parmesan. Toast the pine nuts in a dry pan until golden brown and put to one side. In the same pan, heat up 1 tbsp. of olive oil and briefly fry the sliced zucchini and the rest of the cherry tomatoes. Season with salt and pepper.
- 5 As the risotto rice is cooked, mix the Parmesan and butter in with the risotto. Season to taste with salt and pepper and leave to rest for a short time.
- 6 Dish the risotto up onto plates, garnish with the sliced zucchini, tomatoes and pine nuts and serve.

