

# 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.

## 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 |