



Sun-dried tomato risotto

By Toscana Olives

Serves: 4 people

Ingredients:

4 cups chicken stock
¼ cup *Toscana organic extra virgin olive oil*
1 onion, finely diced
2 garlic cloves, crushed
2 cups Arborio rice
250g sun-dried tomatoes
¼ cup grated mature cheddar
Salt and pepper

Method:

- In a saucepan, heat *Toscana organic extra virgin olive oil*. Add onion and garlic; cook for 2 minutes or until soft. Add the rice and coat well in oil.
- Add stock in stages, stirring until absorbed and rice is soft.
- Stir through sun-dried tomatoes, grated cheddar and salt and pepper to taste; serve.

Serving suggestion:

Serve topped with a sprig of fresh basil and drizzle with *Toscana lemon pressed extra virgin olive oil*.



The Toscana Olive Plantation is the largest NASAA certified organic single-estate olive grove in Australia.

NASAA certified organic extra virgin olive oil
Lemon-pressed extra virgin olive oil

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