KIKKOMAN

Tomato Risotto with burrata

Total time **60 mins** **25 mins** preparation time **35 mins** cooking time

INGREDIENTS

4 portion(s)

1	onion, diced
5 tbsp	olive oil
300 g	risotto rice
150 ml	white wine, dry
1	bay leaf
1 pinch	salt
2 pinch	sugar
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1	lime (juice and zest)
800 ml	vegetable stock, warmed
300 g	cherry tomatoes, halved
1	sprig rosemary, leaves only
1	clove garlic, finely chopped
1 tbsp	balsamic vinegar
60 g	pine nuts, toasted
2 tbsp	butter
50 g	parmesan, grated
4	small balls burrata
3 tbsp	olive oil
2 pinch	of pepper, crushed

PREPARATION

Step 1

Sauté the onion until soft in a deep pan with olive oil and add the risotto rice. Deglaze with white wine. Stir in bay leaf, salt, a pinch of sugar and 2 tablespoons of Kikkoman soy sauce. Let it simmer for a while to reduce the white wine.

Step 2

Add the lime juice and zest to the risotto then gradually add the vegetable stock, stirring constantly and let it simmer.

Step 3

Briefly toss the cherry tomatoes, rosemary and garlic in a hot pan with balsamic vinegar, 1 tablespoon Kikkoman soy sauce and sugar to glaze.

Step 4

As soon as the risotto is ready, take it off the heat and stir in the butter and parmesan until creamy. Distribute evenly on deep plates.

Step 5

Place the cherry tomatoes and burrata on top and garnish with pine nuts, 3 tablespoons of olive oil and pepper.