

Two Cheese and Black Pepper Risotto

with Roasted Cherry Tomatoes

hellóchef

We love this one because it's both fancy enough for a dinner party and comforting enough to be eaten in front of the telly.

Cals 755 • Prot 33 • Carbs 98 • Fat 31

Vegetarian

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🕒 cook: 35 min

R2812



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Tomatoes	2 ppl	3 ppl	4 ppl	
Cherry tomatoes	300	500	600	Grams
Olive oil	1	2	2	Tbsp
Balsamic vinegar 14*	15	22	30	ML
Brown sugar	5	5	10	Grams
Salt	0.5	0.5	1	Tsp
Risotto				
Brown onion	1	1	2	Piece
Garlic cloves	2	3	4	Piece
Water	700	1000	1400	ML
Vegetable stock cube 15*	1	1	2	Piece
Butter 4*	20	30	50	Grams
Salt	0.5	1	1	Tsp
Arborio rice	160	240	320	Grams
Gruyere 4*	100	150	200	Grams
Grated Parmesan 4*, 5*	30	45	60	Grams
Fresh chives	15	15	15	Grams
Black peppercorns	5	5	10	Grams

Allergens

*14 Sulphur Dioxide, *15 Celery, *4 Milk, *5 Eggs

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information Per Serving*

Energy (kJ/kcal)	3154 / 755
Fat (g)	30.6
of which saturates (g)	15.4
Carbohydrate (g)	98
of which sugars (g)	14.6
Fiber (g)	6.7
Protein (g)	33.2
Salt (g)	1.3

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Roast tomatoes

Preheat the oven to 180°C/160°C fan. Place the whole **cherry tomatoes** on a lined baking tray. Drizzle with **olive oil** and **balsamic vinegar**. Sprinkle with the **sugar** and **salt**. Shake the tray from side to side until the **tomatoes** are coated. Roast for 30 min until the **tomatoes** are starting to shrivel.



2 Prep

Meanwhile, peel and finely chop the **onion**. Peel and mince the **garlic**. Boil the **measured water** and dissolve the **stock cube** in it.



3 Fry onion

Heat a large non-stick pan over a medium-low heat with the **butter**. Once melted, add the **onion** with a pinch of **salt** and cook for 6-7 min or until softened.



4 Add rice

Once softened, add the **arborio rice** and **garlic**. Cook for 1 min further, stirring to coat the grains in the **butter**.



5 Simmer

Add 1/3 of the **stock** and stir continuously until it has absorbed. Continue to add the **stock**, a little at a time for 20 min or until all the **stock** is absorbed and the **rice** is cooked 'al dente' – this is your **risotto**.

Tip! Like pasta, risotto is traditionally served 'al dente'. If you prefer a softer finish, cook the risotto for 5-10 min longer.



6 Finish

Meanwhile, grate the **Gruyere**. Finely slice the **chives**. Grind the **peppercorns** in a mill or pestle and mortar. Stir the **Gruyere**, **grated Parmesan** and a generous pinch of the **ground pepper (spicy!)** into the **risotto**. Divide among plates, top with the **roasted tomatoes** and any juices they may have left behind in the tray. Garnish with the chopped **chives**.