

# Recipes and Tips



## Burst Cherry Tomato Orzotto

**Yield:** 4 to 6 servings

3 tablespoons olive oil  
1 large shallot, chopped  
Salt  
1 tablespoon grated garlic, from 3 to 4 large cloves  
¼ to ½ teaspoon crushed red pepper  
680 grs cherry tomatoes  
24 gr fresh basil leaves, roughly chopped, plus 1 sprig  
380 g orzo  
945 ml vegetable or chicken broth  
60 gr grated Parmesan, plus more for serving  
1 tablespoon unsalted butter  
1 ½ teaspoons fresh lemon juice

Heat the olive oil in a heavy-bottomed pot over medium heat for about 30 seconds. Add the shallot and 1 teaspoon salt and cook, stirring often, until the shallot is translucent and fragrant, 2 to 3 minutes. Add the garlic and crushed red pepper and cook, stirring constantly, until fragrant, about 30 seconds more.

Add the tomatoes, basil sprig and 300 ml water and cover the pot. Increase the heat to medium-high and let cook, covered, until the tomatoes are very soft and easily burst when pressed with a wooden spoon or spatula, about 8 minutes.

Use the back of a wooden spoon or spatula to press the tomatoes against the side of the pot until all the tomatoes are broken down. Adjust the heat as needed to maintain a steady yet gentle boil.

Cover and continue to cook, stirring occasionally, until the tomato liquid has thickened, slightly deepened in colour and reduced by about half, 6 to 10 minutes. The mixture will go from very brothy to a tomato soup-like texture.

Stir in the orzo, broth and ¼ teaspoon salt and bring to a boil over high heat, 4 to 5 minutes. Lower the heat to maintain a simmer and cook, stirring every minute or two and making sure to scrape the bottom of the pot to prevent sticking, until the orzo is tender and saucy, 9 to 10 minutes more.

Remove the pot from the heat and discard the basil sprig. Stir in the Parmesan, butter, lemon juice and chopped basil until silky and evenly combined. Season to taste with salt as needed. Serve immediately, topped with more Parmesan as desired.