

PESTO RICE CAKE



- 25 grs butter
- a bunch of spring onions (3-4) or a large leek, finely chopped
- 350 grs risotto rice
- 1 liter vegetable stock
- 100 grs pesto
- 2 eggs, beaten
- 150 grs mozzarella, thinly sliced

Optional: tomato sauce, to serve on top

Melt butter in frying pan, fry spring onions or leek for 5-6 mins until soft and then stir in rice.

Cover with stock and simmer until rice is creamy, stirring continuously for about 15-20 mins. Stir in pesto, eggs, black pepper and spoon half mixture into non-stick or greased pan.

Arrange mozzarella slices on top and spoon over the remaining rice. Sprinkle some more mozzarella and place in oven to 200°C for about 10 mins. until slightly golden brown.



