



www.squisito-deli.co.uk

Tiella di Riso

Tiella gains its name from the local terracotta dishes you can find at Ceramica Nicola Fasano in Grottaglie in Puglia which were traditionally made by peasants using the brick red clay of the Zona di Trulli - ideal for holding the heat and slow cooking on in the hearth. This recipe is typical of the coast where rice would be brought down from Venice.

- 2 large onions thinly sliced
- 2 cloves garlic minced
- 3 tbsp flat leaf parsley chopped
- 3 cups cherry tomatoes chopped in half
- 3 tbsp Grana Padano cheese grated
- 500g potatoes thinly sliced
- 1 1/2 cups risotto rice
- 1kg courgette cut into rounds
- 5 tbsp olive oil
- 4 cups vegetable/chicken stock
- 3tbsp breadcrumbs

Preheat oven to 350°C. Arrange onion slices in the bottom of a 10" ovenproof dish with sides at least 2" high. Top with half the garlic half the parsley half the tomatoes arranged cut side up. Dust with the cheese and season. Top with a layer of potatoes arranged in overlapping fashion.

Rinse and drain the rice and sprinkle it all over the potatoes. Top with a layer of courgettes

Add the remaining parsley and garlic and repeat layers ending with a layer of potatoes on top. Season and pot over broth. Cover with foil. Bake for 20 minutes. Remove foil and bake for another 30 minutes or until rice is cooked. Add more broth if required. Remove from oven and add your own breadcrumbs and return to oven for 5 minutes to brown.

Nice with a Sicilian IGT white like Fiano or Cataratto. Serves 4.

Buy ingredients @ www.squisito-deli.co.uk