



Aphrodite Barrel Aged Feta & Tomato Risoni

Serves: 4

Prep Time: 10 mins

Cook Time: 12 mins

Ingredients:

500g cherry or grape tomatoes
4 cloves garlic, peeled, bruised
¼ cup tomato paste
¼ cup vodka
½ teaspoon dried chilli flakes
180g Aphrodite Barrel Aged Feta PDO
¼ cup extra-virgin olive oil
400g rigatoni
¾ cup (375ml) thickened cream
basil leaves, for serving

Method:

1. Toss the red onion in half the lemon juice and ½ tsp of sea salt flakes. Set aside to soften and change colour.
2. Cook the risoni in a large saucepan of salted boiling water, according to the packet instructions. Drain and set aside to cool completely.
3. Using a mortar and pestle pound the garlic, 1 tsp sea salt flakes and basil leaves until a paste forms. Gradually mix in the olive oil and the remaining lemon juice, until combined.
4. Combine the risoni, tomatoes, onion, cucumber, capsicum and olives. Drizzle over the dressing, season with salt and pepper and toss to combine. Crumble the feta over the top to serve.

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