Ingredients

500 grams risoni pasta, uncooked
Juice and zest of 1 lemon
2 Tablespoon olive oil
20 cherry tomatoes, halved
20 large basil leaves, chopped
20 large mint leaves, chopped
Ground pepper and salt

Method

Put 3 litres of water in a saucepan and bring to the boil. Add risoni and boil for 8 minutes.

Remove from heat, place into a colander over the sink and rinse with cold water. Leave to drain.

Zest and squeeze the lemon, put into a bowl, add a small amount of ground pepper, salt and olive oil. Whisk well.

Combine tomatoes, risoni, basil and mint in a large serving bowl.

Drizzle over lemon juice and oil mixture and combine thoroughly.

Serve.