

Rice "bombetta"

Preparation time: 60 min

Difficulty: Medium

Ingredients

• Fresh thyme: to taste

• Garlic: 1 clove

• Grated parmesan cheese: 50 gr

Small Savoy cabbages: 4
Vegetable broth: ½ lt
Vialone nano rice: 140 gr



Preparation

- 1. Finely chop the three small Savoy cabbages and brown them in some extra virgin olive oil and garlic, add the *Pomì organic strained tomatoes* and rice, cook for 15 minutes, gradually adding the broth.
- 2. After cooking leave to rest for 8 minutes and use a mould to arrange the rice into two adjacent shapes on the dish.
- 3. Turn them over onto some baking paper, add half a small Savoy cabbage to each one, garnish with some parmesan cheese and fresh thyme.
- 4. Oven bake at 200°C for 7 minutes.

For this recipe we used:

Organic Strained Tomatoes 10,5 oz

