Pomì
O Così. O Pomì.

# 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

