



Rice “bombetta”



Time: 60 min.

Difficulty: Medium

Ingredients (2 people)

- **Ingredients**
 - Pomi Strained Tomatoes 750g 300 gr
 - Fresh thyme to taste
 - Garlic 1 clove
 - Grated parmesan cheese 50 gr
 - Small Sausages 4
 - Vegetable broth ½ lt
 - Vialone nano rice 140 gr

For this recipe we used:



Preparation

1. Finely chop the three small sausages and brown them in some extra virgin olive oil and garlic, add the **Pomì 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 sausages to each one, garnish with some parmesan cheese and fresh thyme.
4. Oven bake at 200°C for 7 minutes.