Pomì
O Così. O Pomì.

Rice supplì



Preparation time: 40 min
Difficulty: Medium

Ingredients

- Beef minced meat: 500 g
- Breadcrumbs: as required
- Butter: 1 noce
- Carrots: 100 g
- Celery: 100 g
- Dry white wine: 200 ml
- Eggs: 1 (medium)
- Eggs: 2 (medium)
- Flour: as required
- Grated Parmesan Cheese: 30 g
- Mozzarella Cheese: 150 g
- Olive Oil: 30 ml
- Onion: 100 g
- Peanut seed oil: as required
- Rice: 250 g
- Salt and pepper: to taste
- Vegetable broth: as required

Preparation

Stir-fry the herbs in olive oil (or butter), add the minced beef and sprinkle white wine over it. Once the wine has steamed, add mashed **Pomì chopped tomatoes** and simmer for an hour. Meanwhile drain the Mozzarella.
Drop the rice in the obtained ragout and cook it, gradually adding hot broth. Once cooked, the rice must result very dry and pasty. Let it cool, and then add egg, Parmesan and butter.
Blend well, take a spoon of the mixture and flatten it in your hand-palm. Put some dry Mozzarella cubes in the middle and cover with other rice, sealing and giving it an oval shape. Roll the suppli in flour, then in blended egg and breadcrumbs. Warm generous seed oil in a pan and fry few suppli at a time over medium heat, until you notice they are crusty and uniformly golden. Drain them on absorbent paper and immediately serve them to enjoy the inner melting cheese.

For this recipe we used:

Chopped Tomatoes 300 g

