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 Sausages: 4
- Vegetable broth: ½ lt
- Vialone nano rice: 140 gr

Preparation

1. Finely chop the three small sausages and brown them in some extra virgin olive oil and garlic, add the ***Organic Tomato Puree*** 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.

For this recipe we used:

Organic Tomato Puree 300 gr