

## Rice “bombetta”



**Time:** 60 min.

**Difficulty:** Medium

### Ingredients (2 people)

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- Puree de tomates 700g 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 Puree de tomates** 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.