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**made in Italy**

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RECIPE with Superfino Carnaroli Rice  
***RISOTTO PANISCIA ALLA NOVARESE***

**INGREDIENTS:** (for 4 people)

- 350 g Superfino Carnaroli Rice
- 200 g borlotti beans (bushes)
- 350 g white cabbage
- 2 ribs of celery
- 1 carrot
- 1/2 onion (of medium dimensions)
- 3 tomatoes peeled and without seeds
- 50/60 g crackling of pork
- 80 g fine minced bacon
- 25 g butter
- 1 salame of the duja (conserved under pig fat) or a normal salame
- 2 l water
- 1/2 red wine glass
- pepper and salt.

**COOKING TIME:**

18-20 minutes

**PROCEDURE:**

- Heat the crackling of pork (cut in slices) for 5 minutes in hot water.
- Mince the onion with the salame. Chop the cabbage leaves; cut the celery, the carrot and the tomatoes in small bits
- Eliminate possible weeds from all vegetables and wash it. Drain the beans and put them in one pot with all vegetables and crackling of pork.
- Now add the water and a salt. You put in a saucepan the butter and the bacon, joined salame and the onion and left to brown using a low fire for 10 minutes.
- Stirring with a wood spoon add the rice and make it to tast with other ingredients, therefore, always stirring, add the wine and let it to evaporate.
- Continue the baking of the rice joining it with broth and the cooked vegetables and stir with the spoon until the rice will be cooked.
- Add the pepper whether you like, remove from the fire and leave to rest, for 5 minutes approximately, before serving it.