



Azienda Agricola Pacifico Crespi
Via Giuseppe Fungo 90
28060 Nibbia (NO) Italia
Tel: +39 0321 57216
Fax: +39 0321 57216
e-mail: info@crespiriso.com
made in Italy

RECIPE with Superfino Carnaroli Rice
CAKE BY NONNA LIA

INGREDIENTS: (for 4 people)

- 300 g Superfino Carnaroli Rice
- 200 g potatoes
- 280 g grating carrots
- 180 g fresh cream
- 150 g Parmigiano Reggiano cheese
- 90-100 g butter
- Bread crumbs
- 2 laurel leaves
- Salt, and hot pepper

COOKING TIME:

25 minutes

PROCEDURE:

-Cook potatoes with the skin in boiling salted water and, when cooked, remove the potatoes from the pan and crush them removing the skins. Add to the potato pulp the carrots previously grated, the laurel leaves finely mashed, about 60g about of Parmigiano cheese, salt, pepper and hot pepper at will, and mixed them with cream to form a uniform mixture in all its parts. Boil the rice in salted water apart from the mix prepared first for 18 minutes, eliminate the water from the rice boiled and put the rice dried in the mix prepared before. Spread some butter in a pan with breadcrumbs, Parmigiano cheese and the mix prepared before. Now, put the pan in the oven. Bake it for 20-22minutes at 180 ° / 190 °. Serve it warm.