

# Purple Sartù Rice



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🍴 Serves 2

## Ingredients

### For rice

1/2 cup arborio rice (big cup used for breakfast)  
1 small carrot  
1/2 small white onion  
a small piece of celery  
2-3 leaves of purple cabbage  
salt and extra virgin olive oil

### Filling

1 egg  
1-2 handfuls of grated Parmesan cheese  
4 slices of smoked ham  
2 slices of soft cheese (caciotta, mozzarella ...)  
breadcrumbs

### Method

The night before, prepare the rice: Wash and chop in the food processor the carrot, celery, onion and purple cabbage, then put all in a pot and lightly fry with a couple of tablespoons of olive oil for 2-3 minutes. Add rice and fry for a few seconds, then add a cup of boiling water (use the same cup you measured the rice) and salt, bring to boil and close the pot with a lid. Cook in this way for 12 minutes then remove lid and stir. Allow to cool and set aside.

The next day prepare the sartù: Add to the rice the egg, Parmesan, a pinch of salt if necessary and stir. Butter 2 backing pan portion or a backing pan for 2 and then spread the bottom layer with the rice, then cover with slices of ham and chopped cheese and finally complete with a layer of rice. Sprinkle the surface with bread crumbs and a drizzle of olive oil, bake for 20-30 minutes at 200°, continue to grill the last 5 minutes if the crust is not yet formed. Allow to cool slightly before serving.