VEGETARIAN RICE SARTU' WITH PEA RAGU' SAUCE

Categoria: Unique dishes **Tempo di preparazione:** 50 minutes + 60 minutes cooking
Difficoltà: medio

Ingredienti per 6 / 8

For the rice sartù:

- 2 long aubergines
- 2 courgettes
- breadcrumbs, as needed
- 1 onion, chopped
- 200 g canned peas
- 700 g rice
- ½ glass of dry white wine
- 2 l vegetable stock
- 2 egg yolks
- 250 g mozzarella, diced
- 40 g grated parmesan or grana
- 1 bunch of parsley, finely chopped
- extra virgin olive oil, as needed
- vegetable oil, for frying, as needed
- salt, to taste
- pepper, to taste

For the pea ragù sauce:

- 1 medium onion, chopped
- 450 g canned peas
- ½ glass of dry white wine
- 1 glass of pureed tomatoes (passata)
- salt, to taste
- a few fresh bay leaves, to garnish

A delicious crown of rice with peas. A perfect recipe for a family lunch or dinner with friends.

Difficulty: **moderate**
Cost**: moderate**
Preparation time**: 50 minutes + 60 minutes cooking**
Serves: **6/8**

Method

Wash and cuts the ends off the aubergines and courgettes and using a mandoline slicer, cut long thin slices. Fry them in plenty of vegetable oil, drain them on absorbent paper, and well cool, dab them with kitchen paper to absorb any excess oil.

Brush a 26 cm bundt tin or cake tin with extra virgin olive oil and then sprinkle breadcrumbs on the sides. Then line the pan with the aubergine and courgette slices, alternating them.

Heat 2 tablespoons of extra virgin olive oil in a deep saucepan and soften the chopped onion. Add the rice and peas and mix. Add the white wine and let it evaporate. Half-cook the risotto adding a ladleful of vegetable stick at a time. When half-cooked, take off the head and transfer the rice onto a large baking tray, leave it to cool and then add the egg yolks, the diced mozzarella, the grated cheese and finely chopped parsley. Season with salt and pepper and combine all the ingredients.

Prepare the pea ragù: soften the chopped onion in extra virgin olive oil, add the peas, white wine and pureed tomatoes, and a pinch of salt. Leave it to cook for 25 minutes.

Put the rice mixture in the lined cake pan, even the top and bake in a preheated oven at 180°C for 15-20 minutes. Remove from the oven and let it cool, then turn the vegetarian rice sartù out onto the serving dish.

Pour over the pea ragù starting from the centre and garnish with a few fresh bay leaves. Enjoy!

Chef’s tip: Make sure you turn out the sartù only when cool, otherwise it might break.