

## RICE WITH PRAWNS AND SOFT CHEESE

### Ingredients for 4 people

<i>350 grams of rice</i>	<i>1000</i>
<i>20 small/medium prawns</i>	<i>200</i>
<i>soup, cognac and tomato</i>	
<i>100 grams of smoked soft cheese</i>	<i>300</i>
<i>an handful of grated Parmesan cheese</i>	<i>100</i>
<i>butter and oil</i>	<i>100</i>
<i>salt and pepper</i>	
<i>total calories (about)</i>	<i>2000</i>

### Preparation

In a saucepan put some oil and butter, add the prawns and make it get brown for few minutes; add cognac and make it evaporate.

Add the rice and the needed soup, add some tomato and make it cook stirring every once in a while in order to have an homogeneous cooking. Add the soup if you need it. Taste it while cooking to see if it is slightly firm, but not too much!

Three minutes before the cooking, add the butter and some Parmesan cheese, soft cheese in dices. Make it amalgamate and add some parsley.