



# BUFFALO MOZZARELLA BITES WITH TOMATO MOUSSE, ANCHOVIES AND CRISPY BREAD



**Time:** 15 min.

**Difficulty:** Easy

## Ingredients (4 people)

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- Pomi Strained Tomatoes 750g 150 gr
- Anchovies 12
- Bread
- Buffalo mozzarella bites 12
- Cooking cream 250 gr
- None
- None
- None

**For this recipe we used:**



## Preparation

Mix the **Pomi Organic Tomato puree** with the cream, salt and a drizzle of extra-virgin olive oil and pour into a whipping siphon. Add to the latter 2 cartridges, shake well and leave in the fridge for 30 minutes.

Cut the bread very finely and cook it in the oven until it becomes crispy then season it with extra-virgin olive oil and salt and pepper to taste.

Serve placing all the ingredients on the plate and finally pour the tomato mousse.