



## Yellowfin-tuna Sauce Spelt with Fried Sage



**Time:** 25 min.

**Difficulty:** Medium

### Ingredients (4 people)

- **Ingredients**
  - Pomi Strained Tomatoes 750g 300 ml
  - Beer 1 glass
  - Dried pearled spelt 400 g
  - Fresh Yellowfin tuna fish 200 g
  - Sage a few leaves
  - Salt to taste

**For this recipe we used:**



## Preparation

Stir-fry diced tuna fish in a pan with a garlic clove and a little EVO oil, add the beer and let it steam. Then pour **Pomì organic tomato puree** and cook for 5 minutes.

Boil the spelt in generous salted water and mix it with the sauce. In another pan, fry some previously-floured sage leaves to decorate the dish. Serve together, with a little raw EVO oil.