Anchovy hot pot



Time: 30 min.
Difficulty: Medium

Ingredients (4 people)

- **Ingredients**
  - Strained Tomatoes 700g 120 g
  - Basil to taste
  - Bread 20 g
  - EVO oil to taste
  - Fresh anchovies 280 g
  - Lime to taste
  - Mozzarella 100 g
  - Purple potatoes 120 g
  - Salt to taste

For this recipe we used:



Preparation

1. Clean and debone the anchovies.
2. Peel and finely slice the potatoes, then blanch them for 30 seconds in boiling water.
3. Cut the mozzarella into pieces and cook the ***Pomì Strained tomatoes*** for 15 minutes together with the oil, basil and salt.
4. Alternate three layers of potatoes, anchovies, mozzarella and tomato to create the hot pot.
5. Bake at 180° for approximately 12 minutes.
6. Complete the recipe by garnishing with stale crumbled bread, quickly sautéed in a pan with oil, salt and some freshly grated lime.