

# **Finger food with tomato Cream**



**Time**: 20 min. **Difficulty**: Easy

## Ingredients (2 people)

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- o Tomato Juice 750ml 240 gr
- o Asparagus edges qb 10 g
- o Basil as desired
- o Cubed Mozzarella 10 g
- o Srouts as desider
- Stracchino 10 g
- Sundried tomatoes 10 g
- o Sunflower and sesame seeds 3+3 g
- o Taggiasche olives 10 g

## For this recipe we used:



### **Preparation**

Finger food recipes have no standard directions to follow, you can basically arrange the dish they way you prefer with your favourite ingredients. Here are some examples.

Half-fill two shot glasses with **Pomì Tomato Juice**, previously seasoned with EVO oil, salt and pepper. Add ingredients as your taste suggests, like mozzarella cubes or stracchino, asparagus edges with taggiasche olives or sundried tomatoes. Then decorate with sprouts or seeds.