Finger food with tomato Cream



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Asparagus edges: qb - 10 g
- Basil: as desired
- Cubed Mozzarella: 10 g
- Srouts: as desider
- Stracchino: 10 g
- Sundried tomatoes: 10 g
- Sunflower and sesame seeds: 3+3 g
- Taggiasche olives: 10 g

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.

For this recipe we used:

Strained Tomatoes 240 gr

