Pomì
O Così. O Pomì.

OPEN-SANDWICH WITH OILED SARDINES AND LOTUS ROOTS

Preparation time: 10 min
Difficulty: Easy

Ingredients

- Black pepper: small quantity
- Bread: 2 loafs
- Lotus roots: 10 slices ca.
- Oiled sardines: 6
- Olive oil: a proper quantity
- Perilla leaves already cut: 2 large
- Shredded cheese: a proper quantity

Preparation

1. Warm olive oil in a frying pan, stir-fry the lotus roots slices and add black pepper.
2. Spread POMÌ Tomato Sauce on bread, add lotus roots and oiled sardines and finally pour the shredded cheese.
3. Grill in a toaster until the cheese melts, then put it on a vessel and pour the perilla leaves.

For this recipe we used:

Strained Tomatoes a proper quantity