Pomì
O Così. O Pomì.

Reinterpreted Caprese



Preparation time: 40 min
Difficulty: Medium

Ingredients

- Agar Agar: 1 cucchiaino raso o 1 g
- Buffalo-milk Mozzarella: 4 (100g each)
- Extra Virgin Olive Oil (EVO): as desired
- Fresh Basil: as desired
- Pepper: to taste
- Salt: to taste
- Tabasco Sauce: a piacere

Preparation

Bring **Tomato Juice Pomì** to the boil, season with salt, pepper and Tabasco sauce as desired and add Agar Agar (natural jelly agent), previously melt in little water.
Let it cool, fill the molds and let them rest in the fridge.

Slice the mozzarella in 4 parts and arrange the dish with the just-made tomato jelly and the Mozzarella. Dress with EVO oil, salt and pepper and decorate with a fresh basil leaf.

For this recipe we used:

Ketchup 250 ml

