TOMATO GELATIN CUBES WITH CRISPY VEGETABLES



Preparation time: 200 min
Difficulty: Hard

Ingredients

- Aromatic herbs: to taste
- Fennel: 1
- Gelatin sheets: 10 gr
- Green bell pepper: 1
- Radish: 1
- Red bell pepper: 1
- Yellow bell pepper: 1

Preparation

Wash the vegetables and create small geometric cuts on them.
Heat the **Pomì Tomato Juice** adding salt and pepper to taste, if necessary add a little water and bring to a boil.
Add the gelatin previously soaked in cold water.
Mix everything over the heat and then filter well with a colander with narrow meshes.
Then pour the mixture into molds, adding the crispy vegetables.
Let it rest in the fridge for 2 to 3 hours.

For this recipe we used:

Strained Tomatoes 1 l

