



# TOMATO GELATIN CUBES WITH CRISPY VEGETABLES



**Time:** 200 min.

**Difficulty:** Hard

## Ingredients (4 people)

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- Tomato Juice 750ml 1 l
- Aromatic herbs to taste
- Fennel 1
- Gelatin sheets 10 gr
- Green bell pepper 1
- Radish 1
- Red bell pepper 1
- Yellow bell pepper 1

**For this recipe we used:**



## Preparation

Wash the vegetables and create small geometric cuts on them.

Heat the **Pomi 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.