

## Tomato, ginger and carrot Centrifuge



**Preparation time:** 10 min

**Difficulty:** Easy

### Ingredients

- Big Carrots: 8
- Ginger: 50 g
- Tumeric: 1 pinch

### For this recipe we used:

Strained Tomatoes 200 ml



### Preparation

Clean carrots and ginger, juice them in a juice extractor, add a pinch of tumeric and **Pomì L+** directly in a glass. Blend well and serve.