Tomato Sorbet



Preparation time: 10 min
Difficulty: Hard

Ingredients

- Basil: as desired
- Lime: 3
- Pepper: to taste
- Salt: to taste
- Sugar: 60 g
- Tabasco Sauce: as desired
- Vinegar: 1 spray
- Water: 1/2 glass
- Worcester Sauce: as desired

Preparation

Slice the bread in pieces and soak it in the broth for a few minutes to soften it. Meanwhile prepare the tomato sauce with Pomì tomato Passata Rustica and a base of garlic, EVO oil and basil. Once the tomato sauce has cooked, dunk the soaked bread in it and cook until the liquids dry. Serve the Pappa al Pomodoro with a raw EVO oil and some basil leaves.

For this recipe we used:

Rustica Tomato Sauce 100 cl

