Pomì
O Così. O Pomì.

Veggie wrap with seaweed rice-cheese, green beans “scottadito”, red radicchio and Pomì Ketchup



Preparation time: 40 min
Difficulty: Easy

Ingredients

- Beer yeast: 6 g
- Boiled green beans: 500 g
- Extra virgin olive (EVO) oil: 50 g
- Flour: 500 g
- Honey: 1 teaspoon
- Lettuce: 500 g
- Red radicchio: 500 g
- Rosemary: as required
- Seaweed rice-cheese: as desired
- Tumeric: as required
- Water: 200 ml

Preparation

Heat up a little water on a cooker or in microwave to melt the yeast. Mix the liquid with all the other ingredients and make a smooth, soft dough. Let it rest for 30 minutes, then shape in flat, round layers and half cook them.

Lay the wraps on a cutting board, spread the rice-cheese, add the radicchio, the lettuce and the grean beans (previously seasoned). Roll the wraps and end the cooking in a pan. Serve with **Pomì ketchup**.

For this recipe we used:

Ketchup 150 g

