Yellowfin-tuna Sauce Spelt with Fried Sage



Time: 25 min.
Difficulty: Medium

Ingredients (4 people)

- **Ingredients**
  - Organic Tomato Puree 500g 300 ml
  - Beer 1 glass
  - Dried pearled spelt 400 g
  - Fresh Yellowfin tuna fish 200 g
  - Sage a few leaves
  - Salt to taste

For this recipe we used:



Preparation

Stir-fry diced tuna fish in a pan with a garlic clover and a little EVO oil, add the beer and let it steam. Then pou**Pomì organic tomato puree** and cook for 5 minutes.
Boil the spelt in generous salted water and mix it with the sauce. In another pan, fry some previously-floured sage leaves to decorate the dish. Serve together, with a little raw EVO oil.