Pomì
O Così. O Pomì.

Zucchini and sun-dried tomato Muffins with vegan Aurora Sauce



Preparation time: 25 min
Difficulty: Hard

Ingredients

- 0 Flour/Whole wheat flour: 200 g
- Almonds: 50 g
- Bakery yeast or Cream of Tartar: 8 g
- Extra Virgin olive (EVO) Oil: 50 g
- Onion: 1/4
- Potato starch: 30 g
- Salt: 6 g
- Soy cream: 150 ml
- Sun-dried tomatoes: 30 g
- Zucchini: 300 g

Preparation

Soak the sun-dried tomatoes in warm water for about 30 minutes. Alternatively, you can use semi-dried tomatoes, which usually contain more storage oil. Finely grate almonds and chop the zucchini, then mix them raw in a dish.
Carefully sift the flour, the yeast and the potato starch in a bowl. This is a key step to obtain a softer and more digestable product. Now add the other ingredients: the salt and the mix of zucchini, almonds and sliced tomatoes (the tomatoes must be previously well drained from water).
Vigourously whisk the ingredients to gain a well-homogeneous dough. Fill greased muffin-molds and bake at 180° for 20 minutes in convection mode. Toothpick-test the muffins for a perfect baking and let them cool while you proceed to cook the sauce.

Make a classic tomato sauce with **Pomì Organic Tomato puree**. Once cooked, add the soy cream, cook for other 15 minutes and serve with the muffins.

For this recipe we used:

Organic Tomato Puree 200 ml

