Pomì
O Così. O Pomì.

Noodles

Preparation time: 90 min
Difficulty: Medium

Ingredients

- Carrot: 1
- Chilli pepper: to taste
- Extra virgin olive oil: to taste
- Ginger: 30 gr
- Lime: 1
- Noodles: 80 gr
- Onion: ½
- Parsley: to taste
- Salt and pepper: to taste
- Water: to taste

Preparation

1. Start by preparing the broth using the onion, carrot, ginger, freshly chopped chilli pepper, half a lime, parsley, salt and pepper.
2. Cook in a covered pan on a low flame for 1 hour. Filter the broth thoroughly and add the *Pomì Tomato Juice*.
3. In the meantime, cook the noodles in salted boiling water.
4. Drain the noodles, add them to a bowl, pour in the flavoured broth and garnish with fresh ingredients.

For this recipe we used:

Strained Tomatoes 100 ml