

## Tomato Cream and Anchovies Crostini



**Time:** 15 min.

**Difficulty:** Easy

### Ingredients (2 people)

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- Pomi L+ 500g 500 ml
- to taste
- to taste
- q.b.
- to taste
- Bread 10 oz.
- Onion 1
- Oregano to taste

**For this recipe we used:**



## Preparation

Let sauté with celery and an onion finely chopped in a pan and add **Pomì L+**.

Let cook for about 10 minutes with salt and pepper and add a few basil leaves then blend everything with the foodprocessor until the cream is perfectly smooth.

Dice the bread and toast it in a pan with a thin layer of oil, adding plenty of oregano, salt and pepper.

Pour the cream in a bowl and add the crostini on top.