

BUFFALO MOZZARELLA BITES WITH TOMATO MOUSSE, ANCHOVIES AND CRISPY BREAD



Time: 15 min.

Difficulty: Easy

Ingredients (4 people)

- **Ingredients**

- Puree de tomates 700g 150 gr
- Anchovies 12
- Buffalo mozzarella bites 12
- Cooking cream 250 gr

For this recipe we used:



Preparation

Mix the **Pomi Organic Tomato puree** with the cream, salt and a drizzle of extra-virgin olive oil and pour into a whipping siphon. Add to the latter 2 cartridges, shake well and leave in the fridge for 30 minutes.

Cut the bread very finely and cook it in the oven until it becomes crispy then season it with extra-virgin olive oil and salt and pepper to taste.

Serve placing all the ingredients on the plate and finally pour the tomato mousse.