

Montanarine dumpling trio



Time: 45 min.

Difficulty: Easy

Ingredients (2 people)

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- Puree de tomates 350g 120 g
- Basil to taste
- EVO oil to taste
- Frying oil to taste
- Grated Parmigiano Reggiano to taste
- Pepper to taste
- Pizza dough 240 g
- Salt to taste

For this recipe we used:



Preparation

1. Cook the **tomato** on a high flame for 15 minutes with the extra virgin oil, garlic, fresh basil, salt and pepper.
2. In the meantime roll out the dough until around 8 mm thick, using a rolling pin. Divide it up and leave to rest for 30 minutes, covered.
3. Now fry the dough in some hot frying oil until golden on both sides.
4. Dab the montanarine dumplings dry then cover them in tomato, grated Parmigiano, evo oil and fresh basil.