



OPEN-SANDWICH WITH OILED SARDINES AND LOTUS ROOTS



Time: 10 min.

Difficulty: Easy

Ingredients (2)

• Ingredients

- Puree de tomates 700g a proper quantity
- Black pepper small quantity
- Bread 2 loafs
- Lotus roots 10 slices ca.
- Oiled sardines 6
- Olive oil a proper quantity
- Perilla leaves already cut 2 large
- Shredded cheese a proper quantity

For this recipe we used:



Preparation

1. Warm olive oil in a frying pan, stir-fry the lotus roots slices and add black pepper.
2. Spread POMì Tomato Sauce on bread, add lotus roots and oiled sardines and finally pour the shredded cheese.
3. Grill in a toaster until the cheese melts, then put it on a vessel and pour the perilla leaves.