TOMATO CREAM WITH EGG AT LOW TEMPERATURE AND PORK CHEEK



Preparation time: 45 min
Difficulty: Hard

Ingredients

- Eggs: 4
- Fresh mint:
- Pork cheek: 8 slices
- Sugar: 30 gr
- Water: 100 cl

Preparation

First of all, bring to a temperature of 140°F a small pot of water and soak the eggs for 45 min, keeping the temperature constant.
In the meantime cook the **Pomì organic strained tomatoes** with the addition of a glass of water, salt, sugar and extra-virgin olive oil. Prepare the crispy pork cheek strips in the oven.
Once ready, add the tomato and plate everything. The egg will be surprisingly creamy and velvety to the palate.

For this recipe we used:

Organic Tomato Puree 500 gr

