



Polenta casserole



Time: 25 min.

Difficulty: Easy

Ingredients (2 people)

- **Ingredients**

- Puree de tomates 700g 300 gr
- Cooked sausage 80 gr
- Extra virgin olive oil to taste
- Left over polenta 500 gr
- Mature pecorino cheese 150 gr
- Salt and pepper to taste

For this recipe we used:



Preparation

1. Sauté the left over diced sausage in some extra virgin olive oil, aromatic herbs, salt and pepper, then add the **Puree de tomates Pomi**.
2. In the meantime, break up the left over polenta in a bowl and add some of the pecorino and sausage sauce, stir thoroughly.
3. Prepare two casserole tins: add a drop of extra virgin olive oil, followed by alternating layers of polenta mixed with the pecorino and remaining sauce.
4. Bake for 12 minutes at 200°C in a preheated oven.