Pomì
O Così. O Pomì.

BUFFALO MOZZARELLA BITES WITH TOMATO MOUSSE, ANCHOVIES AND CRISPY BREAD



Preparation time: 15 min
Difficulty: Easy

Ingredients

- Anchovies: 12
- Bread:
- Buffalo mozzarella bites: 12
- Cooking cream: 250 gr

Preparation

Mix the **Pomì 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.

For this recipe we used:

Organic Tomato Puree 150 gr

