

## CROSTONE ALLA NORMA



**Time:** 15 min.

**Difficulty:** Easy

### Ingredients (4 people)

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- Finely Chopped Tomatoes 400g 800 gr
- Bread 4 slices
- Dried ricotta
- Eggplant 1
- Flower petals
- Fresh basil
- Garlic clove 1
- None

**For this recipe we used:**



## Preparation

Dice the eggplant and brown it in a pan with garlic and extra-virgin olive oil.

Then add the **Pomi Chopped Tomatoes**, aromatic herbs, salt and pepper to taste.

When the sauce is reduced and free of liquids, lay it on slices of toasted bread, add crumbled dried ricotta, the aromatic herbs and flowers.