Pomì
O Così. O Pomì.

CROSTONE ALLA NORMA



Preparation time: 15 min
Difficulty: Easy

Ingredients

- Bread: 4 slices
- Dried ricotta:
- Eggplant: 1
- Flower petals:
- Fresh basil:
- Garlic clove: 1

Preparation

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

For this recipe we used:

Chopped Tomatoes 800 gr

