



Yellowfin-tuna Sauce Spelt with Fried Sage



Time: 25 min.

Difficulty: Medium

Ingredients (4 people)

- **Ingredients**

- Strained Tomatoes 500g 300 ml
- Beer 1 glass
- Dried pearled spelt 400 g
- Fresh Yellowfin tuna fish 200 g
- Sage a few leaves
- Salt to taste

For this recipe we used:



Preparation

Stir-fry diced tuna fish in a pan with a garlic clove and a little EVO oil, add the beer and let it steam. Then pour **Pomì organic tomato puree** and cook for 5 minutes.

Boil the spelt in generous salted water and mix it with the sauce. In another pan, fry some previously-floured sage leaves to decorate the dish. Serve together, with a little raw EVO oil.