Montanarine dumpling trio

Preparation time: 45 min
Difficulty: Easy

Ingredients

- Basil: to taste
- EVO oil: to taste
- Frying oil: to taste
- Grated Parmigiano Reggiano: to taste
- Pepper: to taste
- Pizza dough: 240 g
- Salt: to taste

Preparation

1. Cook the ***tomato*** on a high flame for 15 minutes with the extra virgin oil, garlic, fresh basil, salt and pepper.
2. In the meantime roll out the dough until around 8 mm thick, using a rolling pin. Divide it up and leave to rest for 30 minutes, covered.
3. Now fry the dough in some hot frying oil until golden on both sides.
4. Dab the montanarine dumplings dry then cover them in tomato, grated Parmigiano, evo oil and fresh basil.

For this recipe we used:

Rustica Tomato Sauce 120 g