Pomì
O Così. O Pomì.

Pappa al Pomodoro



Preparation time: 20 min
Difficulty: Medium

Ingredients

- Basil: 1 small bunch
- Extra virgin olive (EVO) oil: as required
- Garlic: 2 clovers
- Pepper: to taste
- Salt: to taste
- Stale bread (at least 3 days old): 300 g
- Vegetable broth: 1 lt

Preparation

Slice the bread in pieces and soak it in the broth for a few minutes to soften it. Meanwhile prepare the tomato sauce with **Pomì rustic sauce** and a base of garlic, EVO oil and basil. Once the tomato sauce has cooked, dunk the soaked bread in it and cook until the liquids dry. Serve the Pappa al Pomodoro with a raw EVO oil and some basil leaves.

For this recipe we used:

Rustica Tomato Sauce 1 lt

