Pomì
O Così. O Pomì.

STUFFED SQUIDS WITH TOMATO SAUCE ON CREAM OF TURNIP GREENS



Preparation time: 35 min
Difficulty: Hard

Ingredients

- Aromatic herbs: to taste
- Bread: 6 slices
- Egg: 1
- Medium squids: 6
- Mortadella: 100 gr
- Parmesan cheese: 150 gr
- Turnip greens: 1 bundle

Preparation

Carefully clean the squids and prepare them so as they are ready to be filled.
In the meantime, soak the bread with **Pomì Organic Tomato Pulp** and then blend the latter with the remaining tentacles, mortadella, Parmesan cheese, egg, salt and pepper to taste.
Stuff the squids by closing them with a toothpick and cook in a pan for 10 minutes with a drizzle of olive oil along with the aromatic herbs.
Finally, blanch the turnip greens in boiling water and then blend them with a drizzle of oil and ice. Season with salt and pepper to taste.

For this recipe we used:

Organic Tomato Pulp 100 gr

