



# STUFFED SQUIDS WITH TOMATO SAUCE ON CREAM OF TURNIP GREENS



**Time:** 35 min.

**Difficulty:** Hard

## Ingredients (4 people)

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- Chopped Tomatoes 500g 100 gr
- Aromatic herbs to taste
- Bread 6 slices
- Egg 1
- Medium squids 6
- Mortadella 100 gr
- Parmesan cheese 150 gr
- Turnip greens 1 bundle

**For this recipe we used:**



## Preparation

Carefully clean the squids and prepare them so as they are ready to be filled.

In the meantime, soak the bread with **Pomi 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.