Pomì
O Così. O Pomì.

Gazpacho

Preparation time: 10 min
Difficulty: Easy

Ingredients

- Cantabrian anchovies in oil: 4
- Carrot, celery and radish: for garnishing
- Cucumber: 25 gr
- Egg: 1
- Extra virgin olive oil: to taste
- Onion: 20 gr
- Oregano: to taste
- Pepper: 50 gr
- Salt: to taste
- Water: 50 ml

Preparation

1. Hard boil the egg for about 8 minutes.
2. Peel the cucumber and the onion; clean the pepper and remove the seeds and white filaments.
3. Cut the vegetables, place them in an immersion blender, add salt, pepper, a drizzle of oil, the ***Pomì Strained tomatoes*** and water and blend for about 1 minute.
4. Cut the radish into round slices and also put aside some stalks of celery and slices of pepper.
5. Peel the egg and cut it in half.
6. Pour the blended tomato in the individual plates and add 1/2 of the egg, the julienned and round sliced vegetables and complete with the anchovies and some oregano leaves.

For this recipe we used:

Strained Tomatoes 200 gr