Pomì
O Così. O Pomì.

Octopus in tomato sauce



Preparation time: 45 min
Difficulty: Easy

Ingredients

- Bread: 2 slices
- Garlic: 1 clove
- Octopus: 400 gr
- Olive oil: to taste
- Onion: 1
- Salt: to taste
- Thyme: to taste
- White wine (or apple vinegar): to taste

Preparation

1. Clean the onion and slice thinly.
2. Heat a drizzle of oil in the pan, add the garlic clove, onion and octopus (which will have already been cleaned), some thyme, salt and pepper and sauté for a few minutes.
3. Simmer with some wine. Add the ***Pomìto chopped tomatoes*** and some more thyme, mix and cook covered for about 45 minutes.
4. Add salt and pepper if needed.
5. Toast the bread in a pan with a drizzle of oil.
6. Arrange the octopus is a deep dish, add the bread, a drizzle of oil and freshly ground pepper.

For this recipe we used:

Organic Tomato Pulp 300 gr

