Pomì
O Così. O Pomì.

Polenta casserole



Preparation time: 25 min
Difficulty: Easy

Ingredients

- Cooked sausage: 80 gr
- Extra virgin olive oil: to taste
- Left over polenta: 500 gr
- Mature pecorino chees: 150 gr
- Salt and pepper: to taste

Preparation

1. Sauté the left over diced sausage in some extra virgin olive oil, aromatic herbs, salt and pepper, then add the ***Pomì Strained Tomatoes***.
2. In the meantime, break up the left over polenta in a bowl and add some of the pecorino and sausage sauce, stir thoroughly.
3. Prepare two casserole tins: add a drop of extra virgin olive oil, followed by alternating layers of polenta mixed with the pecorino and remaining sauce.
4. Bake for 12 minutes at 200°C in a preheated oven.

For this recipe we used:

Rustica Tomato Sauce 300 gr

