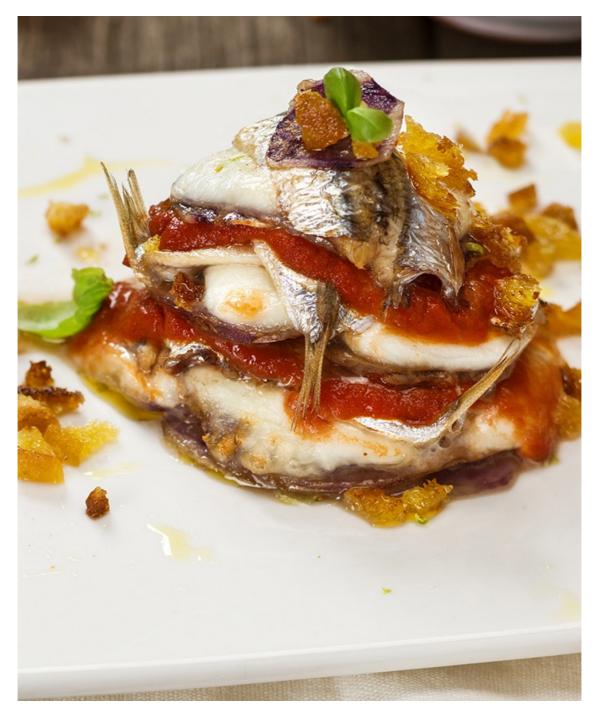


Anchovy hot pot



Preparation time: 30 min Difficulty: Medium

Ingredients

• Basil: to taste

- Bread: 0,70 oz
- EVO oil: to taste
- Fresh anchovies: 9,8 oz
- Lime: to taste
- Mozzarella: 3,52 oz
- Purple potatoes: 4,23 oz
- Salt: to taste

For this recipe we used:

Strained Tomatoes 4,23 oz



Preparation

- 1. Clean and debone the anchovies.
- 2. Peel and finely slice the potatoes, then blanch them for 30 seconds in boiling water.
- 3. Cut the mozzarella into pieces and cook the **Pomi Strained tomatoes** for 15 minutes together with the oil, basil and salt.
- 4. Alternate three layers of potatoes, anchovies, mozzarella and tomato to create the hot pot.
- 5. Bake at 180° for approximately 12 minutes.
- 6. Complete the recipe by garnishing with stale crumbled bread, quickly sautéed in a pan with oil, salt and some freshly grated lime.