

Anchovy hot pot

Preparation time: 30 min

Difficulty: Medium

Ingredients

Basil: to tasteBread: 0,70 ozEVO oil: to taste

• Fresh anchovies: 9,8 oz

Lime: to tasteMozzarella: 3,52 ozPurple potatoes: 4,23 oz

• Salt: to taste



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 *Pomì 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.

For this recipe we used:

Strained Tomatoes 4,23 oz

