

## BUFFALO MOZZARELLA BITES WITH TOMATO MOUSSE, ANCHOVIES AND CRISPY BREAD

Preparation time: 15 min

**Difficulty**: Easy

## Ingredients

• Anchovies: 12

• Bread:

Buffalo mozzarella bites: 12Cooking cream: 0.5 lbs



## **Preparation**

Mix the **Pomì Organic Strained Tomatoes** with the cream, salt and a drizzle of extra-virgin olive oil and pour into a whipping siphon. Add to the latter 2 cartridges, shake well and leave in the fridge for 30 minutes.

Cut the bread very finely and cook it in the oven until it becomes crispy then season it with extra-virgin olive oil and salt and pepper to taste.

Serve placing all the ingredients on the plate and finally pour the tomato mousse.

## For this recipe we used:

Organic Strained Tomatoes 5.3 oz

