Pomì
O Così. O Pomì.

Montanarine Dumpling Trio



Preparation time: 45 min
Difficulty: Easy

Ingredients

- Basil: to taste
- EVO oil: to taste
- Frying oil: to taste
- Grated Parmigiano Reggiano: to taste
- Pepper: to taste
- Pizza dough: 8.4 oz
- Salt: to taste

Preparation

The perfect trio! No, not our Italian Weekend Trio. Taste Italy in every bite of this Montanarine Dumpling Trio with Pomì Rustica Tomatoes! The unique texture of our Rustica Tomatoes is due to the roasting, peeling, and straining of fresh Italian tomatoes.

Directions:

1. Cook the Pomì Rustica Tomatoes on a high flame for 15 minutes with the extra virgin oil, garlic, fresh basil, salt and pepper.
2. In the meantime roll out the dough until around 8 mm thick, using a rolling pin. Divide it up and leave to rest for 30 minutes, covered.
3. Now fry the dough in some hot frying oil until golden on both sides.
4. 4. Dab the Montanarine Dumplings dry then cover them in tomato sauce, grated Parmigiano, evo oil and fresh basil.

For this recipe we used:

Strained Tomatoes 4.2 oz

