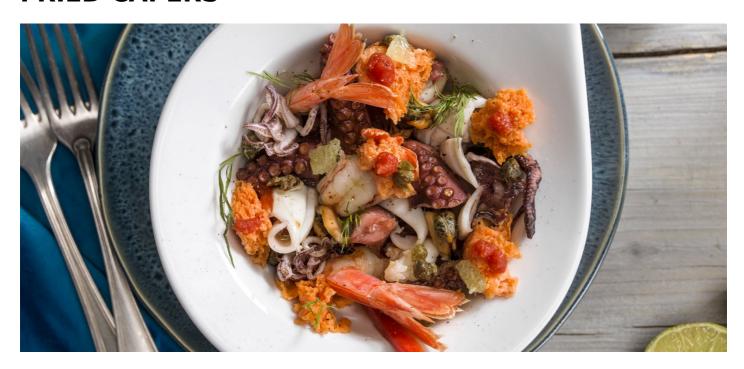


SEAFOOD SALAD WITH TOMATO "SPONGES" AND FRIED CAPERS



Preparation time: 30 min

Difficulty: Medium

Ingredients

• Aromatic herbs: to taste

• Capers: 1.7 oz

• Cooking cream: 7 oz

• Eggs: 2

• Flour: 4.4 lbs

• Lime: 1

Mussels: 1.1 lbsOctopus: 1.1 lbs

Prawns: 8Squids: 4

For this recipe we used:

Strained Tomatoes 7 oz



Preparation

Clean the seafood and cook each type separately to preserve the different flavors. Once cooked, put everything together adding extra-virgin olive oil, lime and pepper.

In a minipimer glass, pour 7 oz of **Pomì Strained tomatoes**, 1 whole egg and 1 yolk, flour and cooking cream. Blend the mixture and pour it into a whipping siphon, inserting 2 cartridges.

Pour in plastic glasses and cook 30 second with a handful of fried capers and herbs.	ds in a microwave	. You will obtain	delicious tomato "sp	oonges". Serve