

TOMATO GELATIN CUBES WITH CRISPY VEGETABLES



Preparation time: 200 min.

Difficulty: Hard

Ingredients (4 people)

• Marinara spaghetti

- Tomato Juice 750ml 4 cups
- Aromatic herbs to taste
- Fennel 1
- Gelatin sheets 0.3 oz
- Green bell pepper 1
- Radish 1
- Red bell pepper 1
- Yellow bell pepper 1

For this recipe we used:



Preparation

Wash the vegetables and create small geometric cuts on them.

Heat the **Pomì Tomato Juice** adding salt and pepper to taste, if necessary add a little water and bring to a boil.

Add the gelatin previously soaked in cold water.

Mix everything over the heat and then filter well with a colander with narrow meshes.

Then pour the mixture into molds, adding the crispy vegetables.

Let it rest in the fridge for 2 to 3 hours.