

Yellowfin-tuna Sauce Spelt with Fried Sage

Preparation time: 25 min

Difficulty: Medium

Ingredients

• Beer: 1 glass

Dried pearled spelt: 14 ozFresh Yellowfin tuna fish: 7 oz

• Sage: a few leaves

• Salt and pepper: to taste



Preparation

Stir-fry diced tuna fish in a pan with a garlic clover and a little EVO oil, add the beer and let it steam. Then pour **Pomì strained tomatoes** and cook for 5 minutes. Boil the spelt in generous salted water and mix it with the sauce. In another pan, fry some previously-floured sage leaves to decorate the dish. Serve together, with a little raw EVO oil.

For this recipe we used:

Passata 10,55 fl. oz.

