Pomì
O Così. O Pomì.

Yellowfin-tuna Sauce Spelt with Fried Sage



Preparation time: 25 min
Difficulty: Medium

Ingredients

- Beer: 1 glass
- Dried pearled spelt: 14 oz
- Fresh 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.

