Pomì
O Così. O Pomì.

# Zucchini and sun-dried tomato Muffins with vegan Aurora Sauce



**Preparation time**: 25 min
**Difficulty**: Hard

### Ingredients

- 0 Flour/Whole wheat flour: 7 oz
- Almonds: 1,7 oz
- Bakery yeast or Cream of Tartar: 0,3 oz
- Extra Virgin olive (EVO) Oil: 1,7 oz
- Onion: 1/4
- Potato starch: 1 oz
- Salt: 0,2 oz
- Soy cream: 2/3 cup
- Sun-dried tomatoes: 1 oz
- Zucchini: 10,6 oz

## Preparation

Soak the sun-dried tomatoes in warm water for about 30 minutes. Alternatively, you can use semi-dried tomatoes, which usually contain more storage oil. Finely grate almonds and chop the zucchini, then mix them raw in a dish.
Carefully sift the flour, the yeast and the potato starch in a bowl. This is a key step to obtain a softer and more digestable product. Now add the other ingredients: the salt and the mix of zucchini, almonds and sliced tomatoes (the tomatoes must be previously well drained from water).
Vigourously whisk the ingredients to gain a well-homogeneous dough. Fill greased muffin-molds and bake at 180° for 20 minutes in convection mode. Toothpick-test the muffins for a perfect baking and let them cool while you proceed to cook the sauce.

Make a classic tomato sauce with **Pomì tomato sauce**. Once cooked, add the soy cream, cook for other 15 minutes and serve with the muffins.

**For this recipe we used:**

Tomato Sauce 7,05 fl. oz.

