



## Tomato Cream and Anchovies Crostini



Tiempo de preparación: 15 min.

Dificultad: Fácil

### Ingredientes (Serves two)

- Tomate escurrido 26.6oz 2 cups
- **Ingredientes**
  - to taste
  - to taste
  - q.b.
  - to taste
  - Bread 10 oz.
  - Onion 1
  - Oregano to taste

Para esta receta hemos usado:



## Preparación

Let sauté with celery and an onion finely chopped in a pan and add [Pomi Strained Tomatoes](#).

Let cook for about 10 minutes with salt and pepper and add a few basil leaves then blend everything with the foodprocessor until the cream is perfectly smooth.

Dice the bread and toast it in a pan with a thin layer of oil, adding plenty of oregano, salt and pepper.

Pour the cream in a bowl and add the crostini on top.