

# Tomato, ginger and carrot Centrifuge

**Preparation time:** 10 min

**Difficulty:** Easy



## Ingredients

- Big Carrots: 8
- Ginger: 50 g
- Tumeric: 1 pinch

## Preparation

Clean carrots and ginger, juice them in a juice extractor, add a pinch of tumeric and **Pomì L+** directly in a glass. Blend well and serve.

## For this recipe we used:

Strained Tomatoes  
200 ml

