

Tomato Cream and Anchovies Crostini

Preparation time: 15 min

Difficulty: Easy

Ingredients

- Bread: 10 oz.
- Onion: 1
- Oregano: to taste

Preparation

Let sauté with celery and an onion finely chopped in a pan and add **Pomì L+**. 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.



For this recipe we used:

Strained Tomatoes
500 ml

