

Chef Mena Strum from Telaviv recommends:

PAPPA COL POMODORO

INGREDIENTS

1kg of italian peeled tomatoes CIAO
1/2 kg of bread (Tuscan type reccomended)
3 cloves of garlic
chilli pepper
1 bunch of fresh basil
Extra virgin olive oil
vegetable stock
salt
pepper

HOW TO PREPARE

In a frying pan, brown the chopped garlic and chilli pepper, then add the tomatoes CIAO. Add salt and pepper and fry for about ten minutes sprinkling the sauce with the hot vegetable stock. Add the handbroken basil leaves and stale bread previously diced. Mix the preparation.

Every so often add more hot vegetable stock, simmer all the preparation for a few minutes until the bread is completely turned to mush.

Complete the dish with a trickle of raw extra virgin olive oil and basil leaves.