Pomì
O Così. O Pomì.

Onions stuffed with tomato crumble

Preparation time: 40 min
Difficulty: Medium

Ingredients

- Beef mince: 100 g
- EVO oil: to taste
- Garlic: 1 clove
- Herbs: 30 g
- Pepper: to taste
- Red onions: 2
- Salt: to taste
- Sardinian pecorino cheese: 50 g
- Stale bread: 80 g
- Thyme: q.b.
- Whole egg: 1

Preparation

1. To prepare the stuffing, mix the mince meat with the evo oil salt, pepper, thyme, Sardinian pecorino cheese and blanched herbs.
2. Cut the onions in half and separate each layer so that you obtain small domes.
3. Blanch them in hot water and fill them with the previously prepared minced meat mixture.
4. Prepare a sauce with ***Organic Tomato Puree***, season with oil, salt and garlic.
5. Use part of the tomato sauce to season the crispy bread for the crumble and top with the onions.
6. Bake at 180°C for 12 minutes, place the stuffed onions on a bed of sauce.

For this recipe we used:

Organic Tomato Pulp 50 gr