

TOMATO GELATIN CUBES WITH CRISPY VEGETABLES

Preparation time: 200 min

Difficulty: Hard

Ingredients

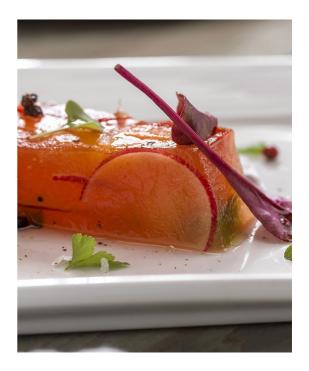
· Aromatic herbs: to taste

• Fennel: 1

Gelatin sheets: 0.3 ozGreen bell pepper: 1

• Radish: 1

Red bell pepper: 1Yellow bell pepper: 1



Preparation

Wash the vegetables and create small geometric cuts on them.

Heat the **Pomì Tomato Juice** adding salt and pepper to taste, if necessary add a little water and bring to a boil.

Add the gelatin previously soaked in cold water.

Mix everything over the heat and then filter well with a colander with narrow meshes

Then pour the mixture into molds, adding the crispy vegetables.

Let it rest in the fridge for 2 to 3 hours.

For this recipe we used:

Tomato Juice 4 cups

