

ACILI EZME



INGREDIENTS

1
kg 

- 5 large tomatoes
- 2 red sweet peppers
- 2 stalks spring onion
- 2 onions
- 1 small bunch celery
- 50 g Bresc Red chilli puree
- 2 green chillis
- 30 g Bresc Organic garlic puree
- 15 g cumin
- 15 g dried oregano
- 15 g dried mint
- 150 g tomato puree
- 30 g Bresc Strattu di pomodoro
- 40 g Bresc Sweet pepper puree
- 3 g chilli powder
- salt and pepper

USED BRESC PRODUCTS



Grilled bell pepper puree
450g



Organic garlic puree 325g



Red chilli puree 450g



Strattu di pomodoro 450g

PREPARATION METHOD

Chop the tomatoes, sweet peppers, spring onion and onion into small pieces.

Puree all the remaining ingredients in the kitchen machine.

Add the chopped vegetables last and season with salt and pepper if required.