



Torno Subito, W Dubai - The Palm

Pappa al pomodoro

By Bernardo Paladini

RECOVERED INGREDIENTS:



INGREDIENTS

- 250g leftover bread
- 120g tomatoes
- 15g basil
- 1 clove of Garlic
- 1 onion
- 2 star anise
- 35g extra virgin olive oil
- 65g Parmigiano-Reggiano crust
- 1 litre Milk
- 2g nutmeg

DIRECTIONS

Create a tomato sauce prepared with onion, garlic and star anise. Add fresh tomatoes and cook it for 35 minutes.

Blend the bread crumb and add it to the tomato sauce.

Make an infusion of Parmigiano-Reggiano crust and milk overnight. Next day, blend it, strain it and put it into a syphon.

Roast the bread crust with olive oil, lemon zest, black pepper and salt.

Serve the tomato and bread at the bottom, cover with the crunchy breadcrumbs and finish it with the foam at 64 degrees Celsius.