

# DIY MONTANARA KIT



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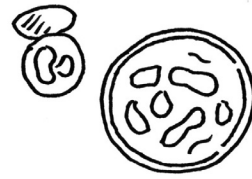
  
**ROSSOPOMODORO**  
cucina napoletana

1



Take out all the ingredients

2



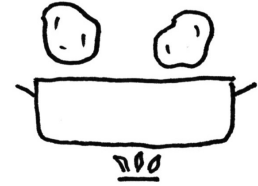
Open the tomato can, pour it into a bowl, add salt and crush the tomatoes by hand

5



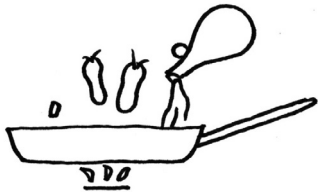
Spread the pizza dough, gently pressing with your fingertips

6



Drop the dough into the preheated oil and fry them until they are golden brown. Use a ladle to baste the montanare

3



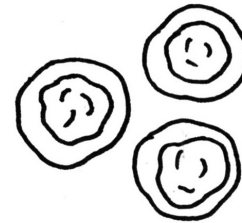
Crush the garlic with your hand, fry it in the pan, remove it once golden brown and add the tomatoes. Cook until it reduces by 20%

4



Fill a pot with 3 inches deep of vegetable oil and heat to 375°F

7



Put a generous spoonful of tomato on top of the fried montanare

8



Add parmigiano and basil

9



Plate it. Enjoy!