

# TOMATO AND BREAD SOUP RECIPE

**Serves:** 4 | **Prep Time:** 15 Min | **Cook Time:** 30 Min | **Difficulty:** Easy



## INGREDIENTS

- 18 ounces (500 grams) of ripe San Marzano tomatoes
- 7 ounces (200 grams) of Tuscan bread (not fresh)
- A Clove of Garlic
- A Tablespoon of Diced Onions
- Extra Virgin Olive Oil
- 10 Fresh Basil Leaves
- Salt and Pepper To Taste

## NOTES

Try Adding Onions

## DIRECTIONS

1. Cut a shallow X on the bottom of each tomato. Put the tomatoes in boiling water for a few seconds, and then remove them and put them into an ice bath.
2. Remove the peels and quarter the tomatoes lengthwise. Remove the seeds and the water and dice the tomatoes.
3. Peel and dice the onion.
4. In a saucepan, heat 4 tablespoons of oil over low heat. Add a whole clove of garlic and the chopped onion and cook until the onions are translucent.
5. Add the tomatoes and cook for 5 minutes more.
6. Remove the garlic clove and add a ladle, around 4 ounces, of hot water. The sauce is left to cook for 5 minutes until it thickens.
7. Add the salt and pepper, the bread cut into small pieces and the chopped basil to the tomatoes.
8. Lower the heat and add another ladle of hot water. Leave the soup to cook for 30 minutes, stirring often with a wooden spoon.
9. The Pappa al Pomodoro is divided into four bowls and left to rest to cool off a little.
10. When it is no longer hot, serve the soup with a spoonful of oil and a basil leaf in the center of the bowl.