

Pappa al pomodoro

Tuscan tomato and bread soup

Serves 8

Ingredients

- **4 tbsp** olive oil
- **1** onion
- **3 cloves** garlic
- **1.5 kg** tomatoes
- **1 l** chicken stock
- salt and pepper
- **250 g** firm stale white bread without crust (e.g. ciabatta)
- **6** fresh basil leaves
- optional: grated Parmesan

Method

SOUP

1. Heat half the olive oil in a large pan. Peel the onion and garlic, chop finely and fry until translucent.
2. Bring a pan of water to the boil and have a bowl of cold water ready.
3. Cut a cross in the tomatoes. Put them in the boiling water for 1 minute, then straight into the cold water. Peel the tomatoes.
4. Dice the tomatoes and add them to the onion and garlic. Fry for 5 minutes, then add the chicken stock.
5. Season with salt and pepper and simmer for 30 minutes.
6. Purée the soup with the stick blender.

TO FINISH

7. Cut the bread into cubes and toast them in another pan in the rest of the olive oil.
8. Finely chop the basil.
9. Ladle out the soup and top with the basil, toasted bread and, if you like, grated cheese. Serve straight away.

EQUIPMENT

Knife, chopping board, large soup pan, pan for boiling water, bowl of cold water, stick blender, frying pan