

OUR FAVORITE RECIPES

Pappa al Pomodoro



Ingredients:

250 g (9 oz) bread
500 g (18 oz) mature tomatoes
4 cloves of garlic
3 spoons extra virgin olive oil
Fresh basil
Salt and pepper to taste

Preparation:

Place the tomatoes in boiling water for one minute. Then quickly transfer them into cold water to stop the cooking. Take them out of the water and remove the skin. Dice the tomatoes and place in a pan with olive oil, chopped garlic and basil. Let cook for 10 minutes and add salt and pepper. Discard crust from the bread and cut into 1 inch cubes. Stir the bread cubes into the tomato mixture and cook for 10 minutes. After the cooking is finished, let the soup rest for 30 minutes. Serve in deep soup bowls, dress with fresh basil and olive oil. If possible, serve lukewarm.

Makes 4-6 servings

