



JERNEJ KITCHEN

PAPPA AL POMODORO (TOMATO BREAD SOUP)

Pappa al Pomodoro is a delicious Tomato Bread Soup made with easily accessible ingredients. It's tasty, light, easy to make, and vegan-friendly.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	25	MINUTES

PAPPA AL POMODORO

1 onion

800 g (1.8 pounds) canned whole tomatoes

180 g (6.3 oz) slices bread

2 tbsp olive oil

2 garlic cloves

1 bunch of fresh basil (12 leaves)

olive oil, to serve

fresh basil, to serve

PREPARATION

Peel and dice the onion. Add whole canned tomatoes to a large bowl and squeeze them with your clean hands for a smooth sauce. Cut the bread into thin slices and break it into larger pieces.

COOK THE TOMATO SOUP

Place a large pan on medium-low heat. Add the olive oil and diced onion. Sauté for 4 - 6 minutes or until soft and translucent, stirring occasionally. Add the minced garlic, sauté for a minute, then add the prepared tomato sauce. Pour about 40ml or 3 tbsps of water into a can of tomatoes and pour into the pan to get most of the canned tomatoes. Stir in the fresh basil, season with salt and pepper, and cook for 6 - 8 minutes.

TOOLS AND EQUIPEMENT

kitchen knife

cutting board

large pan with a lid

whisk

Sponsored COOK AND SERVE

Arrange the bread over the tomato soup and gently press it into it using a spoon. Cover with a lid and cook for 10 minutes. When the soup is cooked, break down the bread with the soup. Add a tablespoon of olive oil, and stir the soup with the bread using a whisk to create a thick tomato soup. Divide the dish between four plates, drizzle with some olive oil, and sprinkle with fresh basil. Serve.