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by Francesca Verrucci

Pappa Al Pomodoro (Tuscan Tomato and Bread Soup)



Ingredients

(serves 4 to 6)

1 kg ripe plum tomatoes

1 liter stock, vegetable or meat stock (preferably homemade)

250 gr stale Tuscan bread (or sourdough or peasant bread)

1 large onion (sometimes I substitute 1/2 onion with 1 small leek)

3 cloves garlic

2 bay leaves

1 bunch fresh basil

extra virgin olive oil

salt and freshly ground black pepper

Preparation

- 1 Preheated the oven at 180°C.
- 2 Slice and cube the bread (you can remove the crust if you like, I prefer to keep it for a more rustic texture) and toast it in the oven for about 10 minutes, then set aside.
- 3 Chop the leek, onion and garlic and add them to a large pot with 5 -6 tablespoons olive oil, bay leaves and some basil chopped with your hands
- 4 sauté on low heat for about 15 minutes, until soft but not browned.
- 5 In the meantime peel the tomatoes, remove seeds and roughly chop (to remove the tomato peel easily, blanch for 20 seconds in boiling water then cool under running water).
- 6 Add the tomatoes to the pot with the onion and leek, season with salt and pepper and cook for about 20 minutes, stirring from time to time.
- 7 Then add the toasted bread and about three quarters of the vegetable stock, bring to a boil and let simmer for about 45 minutes, stirring occasionally, until you have a thick and creamy soup. If the soup gets too dry add some of the reserved stock or water.
- 8 When the soup is ready, taste and adjust the seasoning, add some basil leaves and set aside covered with a lid for at least one hour before serving.

- 9 You can lightly reheat before serving, adding some liquid if necessary, or leave it at room temperature. Divide the soup into serving bowls, add a generous dash of extra virgin olive oil, a sprinkle of freshly ground pepper and some torn basil.

Cooks Note

Recipe Contributed by Francesca Verrucci of Kitchen in the Sand.
