

Pappa al pomodoro

Cold tomato soup

Ingredients for 4 people

370 g / 3.7 dl water

Vegetable stock amount as directed on the product
make a light vegetable stock with it

1 tsp Aceto Balsamico add

100 g stale bread dice small and soak in the still hot vegetable stock

750 g ripe tomatoes wash and cut into cubes

1 tbsp onion

1 peeled garlic clove

Salt, pepper

a little peperoncino blend the tomatoes small with the onion, garlic and seasonings, then if you like
pass them through a food mill, medium disc

then add the soaked bread and

4 leaves of basil cut into strips and

4 tbsp olive oil add, stir well and season to taste

When serving, put small cubes of yellow pepper and cucumber on top as a garnish.
Serve cold.

Pure summer!

In autumn it can also be warmed through briefly ...



VERONICA'S TIP:

This is a very typical Tuscan dish.
Traditionally the bread and tomatoes
are properly cooked – which I think is a
pity, as cooking changes the flavour of
the tomatoes. Do try it – raw it tastes
absolutely delicious!