

Tomato and Basil Soup

Prep Time: approx. 5 Minutes.

Cook Time: approx. 10 Minutes

Ready in approx. 15 Minutes. Makes 4 servings.



4.8 Tbsp	Filippo Berio Extra Virgin Olive Oil	70 ml
1	garlic clove, chopped	1
2 lbs 3 oz	ripe vine tomatoes, halved	1 kg
2.4 Tbsp	tomato puree	35 ml
1 3/4 cups	water	425 ml
2 oz	ciabatta bread, crumbled	50 g
6-8	fresh basil leaves	6-8
	croutons to serve	

Directions

- 1 Put the garlic and olive oil in a large pan and cook gently for a minute. Add the tomatoes, cover and simmer for 10 minutes, stirring occasionally until the

tomatoes are really soft and concentrated. Add the tomato puree and water and season with salt and freshly ground black pepper.

- 2 Bring to a boil, then add the bread and stir until the bread absorbs the liquid. Cool slightly, before stirring in the basil.
- 3 Blend until smooth in a food processor. Adjust the seasoning and serve with croutons and a drizzle more olive oil if desired.

Recipe courtesy of Filippo Berio