
tomato soup need recipe

Posted by rrafee - 2010/02/06 22:22

hello my dear
i wish that i could have the recipe of tomato soup the italian way
thanks in advance

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Re:tomato soup need recipe

Posted by federico - 2010/02/10 16:43

Hi,

You should try the "pappa al pomodoro" recipe first. It's the Tuscan way to make a tomato soup and they add bread to it. It's delicious and I remember that I have published the recipe in this forum. Check for "Tuscan bread soup" in the topics and you will find it.

There are other ways to make a "zuppa di pomodoro" (tomato soup) and the simplest way is to sweat a small onion (finely chopped) without colour, in little olive oil, add a tiny bit of garlic purée, sweat for another minute and then add 500g of tomatoes (to prepare the tomato; blanch them for 15-20 seconds in boiling water, remove the skin, quarter and de seed them); cook for 5 minutes and then add some vegetable stock (400 ml). Simmer for 15-20 minutes and at the end add few fresh basil leaves into the soup and season with salt and pepper. Serve the soup with crostini. Don't use the blender; in Italy we like the rustic finish.

Just a note: some people like to add a glass of red wine together with the stock.

An advice: half way through the cooking, taste the soup and if you find it too acidic, add one or two teaspoons of sugar.

Ciao

Federico

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