



Pappa al Pomodoro (Italian Bread and Tomato Soup)

INGREDIENTS

- Cut bread into cubes and set aside.
- If using ripe fresh tomatoes, peel and dice them.
- If using canned, dice them as well.
- Set aside.
- Pour olive oil into a soup pot.
- Add chopped garlic and hot pepper flakes, if using.
- Sauté over medium heat until garlic is golden.
- Add the diced bread and stir.
- Add the diced tomatoes.
- Stir to mix well.

- 1 lb of day-old Italian bread
- 2 lbs ripe fresh or canned peeled tomatoes
- 1 1/2 quarts vegetable broth
- 2 large garlic cloves, chopped
- 1/4 cup extra virgin olive oil plus more for drizzling on top
- Grated cheese to taste
- Fresh basil leaves to taste
- Salt and pepper to taste
- Hot pepper flakes, optional

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DIRECTIONS (CONT.)

- Add 1 quart of broth and stir again.
- Season with salt and pepper.
- Cover pot and cook 30 minutes on low, stirring often.
- The bread will fall apart and mix with the rest of ingredients.
- Add the remaining 1/2 quart of broth, some chopped basil and two tablespoons of grated cheese.
- Stir, cover and cook 10 more minutes.
- Remove from heat and serve hot with an additional (and generous) drizzle of olive oil, some grated cheese and a few fresh basil leaves on top.
- Makes 6 to 8 servings. You can cut recipe in half for a smaller crowd.

Pappa al Pomodoro continued...

NONNA'S TIPS

- Day old and crusty Italian bread is essential for this recipe. Do not use soft and dense bread like American bread because it will not work well. If you like chunkier soup, cut bread in bigger chunks and toast them so that they will hold their form.
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- To peel fresh tomatoes, dip them quickly in hot water. Remove them and place them in a bowl with cold water. That will shock the skin enough to make it easily peel off.
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- This is the Italian equivalent of tomato soup only better. The addition of bread and cheese enhances it above the simple tomato soup. Also, you control the density of this soup. If you like it thicker and creamier, use less broth. If you want it thin and more liquid, add more broth.