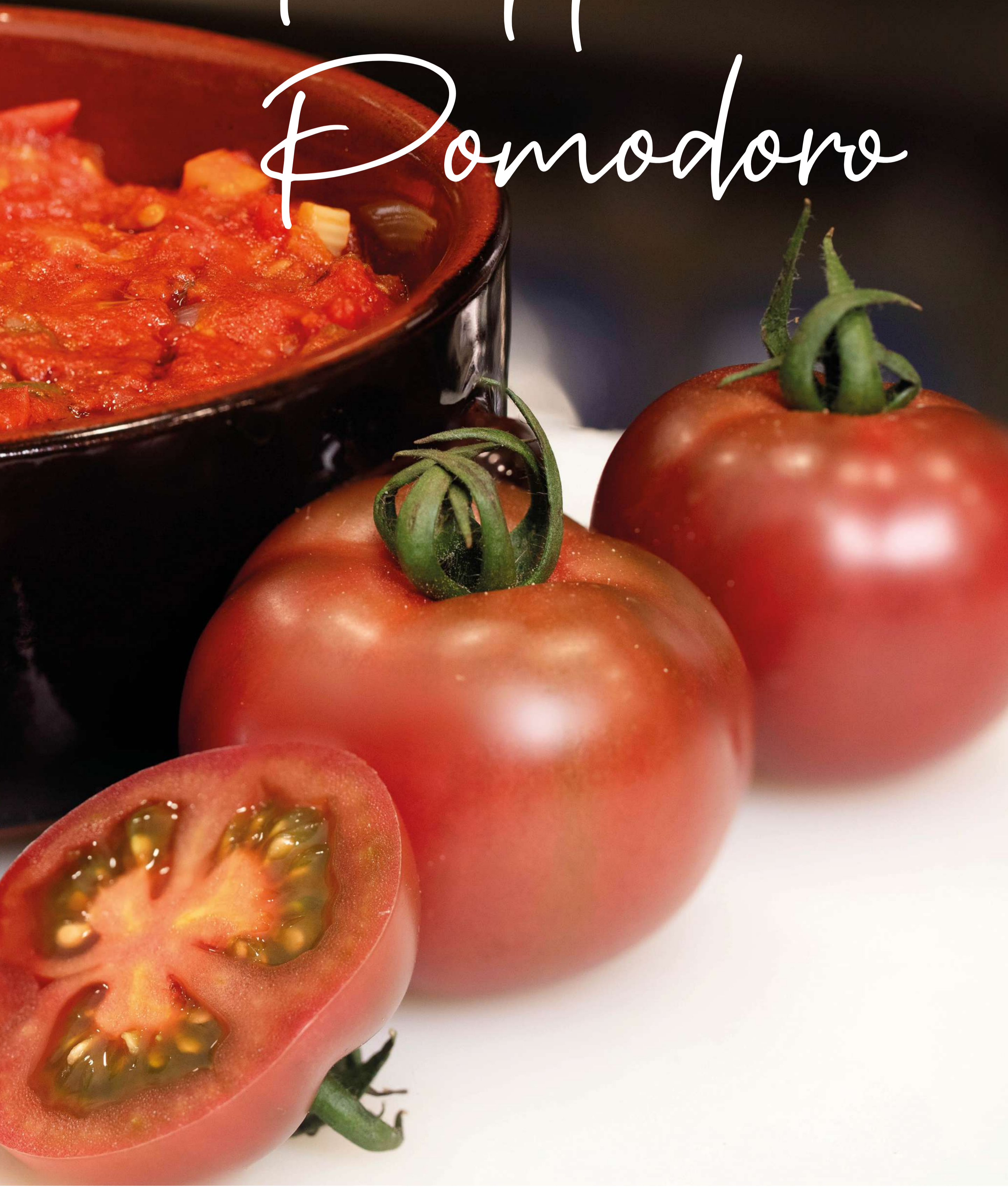



HarmonizTaste.



Viola vine

*Pappa al
Tomodoro*







Pappa al Pomodoro

A thick traditional Tuscan soup made with bread and fresh Viola vine tomatoes.

4 servings

10 minutes to prepare

35 minutes to cook

Slice your bread into eight slices about two centimetres thick. Lay two slices of bread at the bottom of each serving bowl.

Wash the tomatoes and cut into small pieces. Set aside.

Viola vine tomatoes · 500g

Carrots · 50g

Celery · 50g

Onion · 50g

Pitted green olives · 50g

Capers · 20g

Stale bread · 8 slices

Fresh basil · 4 leaves

Extra virgin olive oil · To taste

Fine salt · To taste

Finely cut the celery, carrots, onion into pieces.

On a high heat, fry the onion, celery, carrots, olives, and capers in some extra virgin olive oil in a non-stick pan for about 5-6 minutes. Add the tomato and lower the heat.

Cook the Pappa al Pomodoro on a low heat for about 20 minutes. When all the ingredients are well cooked, remove the pan from the heat and pour plenty of Pappa al Pomodoro on top of the slices of bread in each serving bowl.

Leave to rest for about 10 minutes and serve.

Chef says:

Garnish with fresh basil to taste!