Pepper-tomato soup with salsiccia in ciabatta

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Easy 4 Servings 30 min.



Say goodbye to canned soup! For this incredibly aromatic soup, you don't need a bowl, as it is eaten directly out of the ciabatta bread. And feel free to slurp this dish out of the bread when no-one's looking.

Ingredients

4 thick ciabatta breads

150 g salsiccia

200 g Ricotta

1 tbsp. vegetable bouillon

1 glass roasted pepper (370 ml)

2 packs ORO di Parma strained tomatoes (400 g each)

1 tbsp. ORO di Parma tomato paste, triple concentration

2 onions

2 garlic cloves

1 red pepper

Sweet paprika

2 tbsp. “extra vergine” olive oil

Salt and pepper from the mill

Sugar

Step 1: The preparation

First, chop the onions, peppers and salsiccia into small pieces. Then chop the garlic very finely.

Step 2: Prepare the soup

This is how you prepare the warming soup: Heat olive oil in a pot and fry the salsiccia in it. Remove the sausage and sauté the onions and garlic. Stir in the ORO di Parma tomato paste and deglaze with ORO di Parma strained tomatoes and 500 ml of water. Now add the vegetable broth and the roasted peppers. Season with salt, bell pepper, sugar and paprika powder and puree everything with a hand blender. Then stir the fresh peppers and the sautéed salsiccia into the soup.

Step 3: The ciabatta

Don't feel like washing dishes? Just use bread as a soup bowl. Once you've spooned out the soup, you can just eat it up! Cut open the ciabatta crust and carefully hollow out the bread - be sure not to cut too deep so the edge of the bread stays closed. Then grate Parmesan into it and bake in the oven for 5 minutes. Now you can pour in the soup and ricotta - and enjoy. Molto delicato!

Used products:





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