



Venetian tomato soup

Venetian tomato soup

🔪🔪🔪 Easy 🍽️ 4 Servings ⌚ 30 min.



You can take half an hour to decide whether you prefer “O sole mio” as sung by Enrico Caruso or Luciano Pavarotti - or you can take this recipe for Venetian tomato soup. Best of all, you can think about that question while you’re cooking and sing your own version.

Ingredients

4 onions
4 garlic cloves
1 can ORO di Parma
chopped tomatoes (425
ml)
1 can ORO di Parma
strained tomatoes (400
ml)
1 l vegetable bouillon
Fresh basil leaves
1 ciabatta bread (or
baguette)
150 g parmesan cheese
“Extra vergine” olive oil for
frying
1 pinch sugar
1 pinch cayenne pepper
Salt and pepper from the
mill

Step 1: Preparation

Ingredients: parmesan, onions, garlic, ciabatta, basil

First, have your stock - whether homemade or bought - ready for use, and grate the parmesan. Then start chopping: first, finely chop the peeled onions and garlic, then cut the ciabatta into approx. 1 cm-thick slices, and finally chop the basil as finely as you can. You can set a few basil leaves aside as decoration.

Step 2: Simmering

Ingredients: Olive oil, chopped tomatoes, bouillon, passata rustica, salt, pepper, cayenne pepper, sugar

Bring the olive oil to a medium heat in a saucepan. Sauté the onions and garlic. Don't forget to stir! Gradually add the chopped tomatoes and bouillon, followed by the passata rustica shortly afterwards. Now add salt, pepper, cayenne pepper and sugar. Now leave the soup to simmer for about ten minutes. Stir occasionally.

Step 3: The ciabatta

Ingredients: Ciabatta, olive oil

While the soup is simmering, you can turn your attention to the ciabatta. The basic bread recipe consists of wheat flour, wheat sourdough, yeast, salt, water and olive oil. There are also many variations, such as with dried tomatoes, olives or herbs. Ciabatta is typically Italian - and not that old. It was not discovered until 1982 by the Italian miller Arnaldo Cavallari in the Veneto region - as an Italian counterpart for the French baguette. However, there were already very similar recipes in use before then. Cavallari based the name more on the appearance of the bread than its taste: ciabatta means “slipper”.

Step 4: The final

Ingredients: Basil, salt and pepper, ciabatta slices, parmesan

Mix the basil into the soup. Now season with salt and pepper.
Poure the “Zuppa di pomodoro” into soup bowls, place the ciabatta slices onto the soup, sprinkle over the parmesan and decorate with basil. Buon appetito!

Used products:



Diese und weitere leckere Rezeptideen findest du auf:
www.rodiparma.de/italienische-rezepte