

CREAMY TOMATO SOUP WITH BASIL-MOZZARELLA RAVIOLI



USED BRESC PRODUCTS



Bresc Basil puree 450g



Bresc Chopped shallot 1000g



Bresc Erbe Italiano 450g



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Strattu di pomodoro 450g

INGREDIENTS

6

For the soup

- 200 g Bresc Shallot chopped
- 8 g Bresc Garlic chopped
- 1 dessertspoon Bresc Erbe Italiano
- 2 400-g tins peeled tomatoes
- 500 g chopped fresh, ripe tomatoes
- 50 g Bresc Strattu di pomodoro
- 0.5 dl manufacturing cream
- ½ l vegetable stock
- 5 g flat-leaved parsley
- 15 g red onion, chopped

For the pasta

- 10 g Bresc Basil puree
- 2 balls buffalo mozzarella
- 200 g Italian flour
- 2 large eggs
- 50 g Bresc Strattu di pomodoro
- olive oil
- salt and pepper

PREPARATION METHOD

For the soup, braise the shallot in olive oil without letting it brown, then add the garlic; wait a little, then add the erbe Italiano and the strattu di pomodoro. Add the fresh tomatoes and peeled tomatoes and braise until tender. Add the stock and cook for 30 minutes on a low heat until done, then add the cream and continue to cook briefly. Puree the soup with a stick mixer and season with salt and pepper. Break the eggs and puree the strattu di pomodoro into them with a stick mixer. Put the mixture and the Italian flour into a dough mixer and knead it to an elastic dough. Wrap it in plastic foil and allow to rest for one hour. Use the pasta machine to make thin sheets from the dough.

Tear the cheese finely and flavour it with the basil puree and pepper. Moisten the sheets of pasta lightly with a little water, place the cheese on them and then cover with another sheet, press it down, dust with flour and cut out ravioli. Cook the ravioli until done and then flavour with salt, pepper and a little olive oil. Whisk the soup with a stick mixer. Serve the ravioli in a dish and pour the soup over them. Garnish the dish with parsley, red onion and a little olive oil.