

## POMODORI SOUP



### INGREDIENTS

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- 2 onions, chopped
- oil for gentle frying
- 8 g Bresc Garlic chopped
- 4 g Bresc Erbe Italiano (Italian herbs)
- 2 400-g tins peeled tomatoes
- 500 g chopped fresh, ripe tomatoes
- 60 g Bresc Strattu di pomodoro
- ½ l vegetable stock
- salt and pepper to taste
- 4 g Bresc Basil puree

### USED BRESC PRODUCTS



Bresc Basil puree 450g



Bresc Erbe Italiano 450g



Bresc Garlic chopped  
1000g



Bresc Garlic chopped  
450g



Bresc Strattu di  
pomodoro 450g

### PREPARATION METHOD

Fry the onion gently without letting it brown, then add the garlic. Add the Italian herbs and strattu tomato puree and heat them briefly with the rest. Next, add the tomatoes and pieces of tomato and braise until tender. Add the stock and cook for 30 minutes on a low heat. Puree the soup with a stick mixer and season with the basil puree, salt and pepper. For a creamy version: Add 2 dl manufacturing cream and allow to heat briefly in the soup.