Pomì
O Così. O Pomì.

Pappa al pomodoro

Preparation time: 40 min
Difficulty: Easy

Ingredients

- Basil: to taste
- Country bread: 4 slices
- Garlic: 1 clove
- Olive oil: to taste
- Pepper: to taste
- Red Tropea onion: 1
- Salt: to taste

Preparation

1. Toast the bread in the oven. Clean and slice the onion; clean the garlic.
2. Sauté the garlic and the onion in a pan with a drizzle of oil, salt and pepper.
3. Add the ***Pomìto chopped tomatoes*** and basil cut into julienne strips and some more oil.
4. Cook uncovered over a very gentle heat for about 40 minutes.
5. Add the toasted bread, breaking it with a spoon so that it is mixed in well with the soup, almost entirely absorbing the tomato sauce.
6. Pour into soup dish, add a drizzle of olive oil, some fresh pepper and some basil leaves.

For this recipe we used:

Chopped Tomatoes 300 gr