



Cream of Tomato Soup

Ingredients

680g pack of Cirio Rustica Sieved Tomatoes 4 carrots 1 white onion 1 clove of garlic 2 potatoes Olive Oil Salt Parsley 4 slices of bread Grated Parmesan

Preparation

1. Peel the carrots and the onion and chop in a blender.
2. Then in a large earthenware pot, brown the garlic in olive oil then remove it from the pan and fry the carrots and onion.
3. Peel and cut potatoes into small cubes, add them to stir-fried vegetables together with Cirio Rustica, 500ml of water and a pinch of salt.
4. Then lower the heat and simmer for about 20-25 minutes stirring regularly until smooth and thick in texture.
5. Then toast the slices of bread and place a slice on each plate before pouring on your soup and adding a garnish of Parmesan and parsley.

