



## Tomato soup with pesto and mozzarella toast

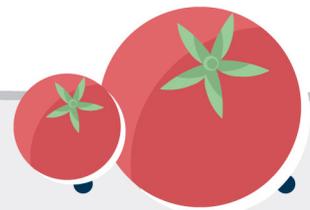
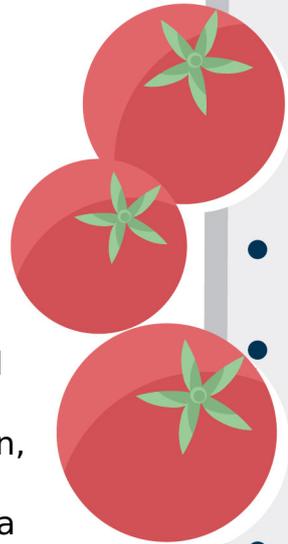
### Ingredients

**TOMATO SOUP** : 1 tbsp of extra virgin olive oil 3 garlic cloves, crushed  
800g of Cirio tinned chopped tomatoes, (2 tins) 70ml of vincotto 750ml  
of boiling water sea salt freshly ground black pepper **PESTO** : 50g of  
pine nuts, toasted and cooled 75g of basil, leaves only 50g of Parmesan,  
grated 2 garlic cloves, crushed 150ml of extra virgin olive oil  
**MOZZARELLA TOAST** : 4 slices of baguette 4 slices of buffalo mozzarella

### Preparation

**This recipe serves 4**

1. Place a medium saucepan over a low heat and add the oil. Add the garlic and cook for a minute or so until slightly golden.
2. Add the tomatoes and vincotto and increase the heat to medium. Cook until the tomatoes start to simmer (around 3 minutes) then add the water and a pinch of salt and freshly ground pepper.
3. Simmer briskly for 15-20 minutes or until the liquid has reduced slightly. Remove from the heat and allow to cool slightly before blending until smooth with a hand blender.
4. While the soup is cooking, make the pesto by placing all the ingredients in a food processor and pulse together until blended, but with some texture. Season with sea salt and freshly ground pepper to taste.
5. Preheat a grill to medium and lightly toast the slices of baguette on one side. Flip over and add the mozzarella slices. Cook for a couple of minutes or until the cheese is golden.
6. Meanwhile, place the pan of soup back over a medium heat to warm through.
7. To serve, divide the hot soup between four bowls, top with the mozzarella toasts and drizzle with pesto.





Tomato soup with pesto and mozzarella toast  
**By Louise Robinson**

Courtesy of Great British Chefs [www.greatbritishchefs.com](http://www.greatbritishchefs.com)

