

Tomato & Bread Soup
(Pappa al Pomodoro)

INGREDIENTS:

Servings: 2 people

Small onion	1
Olive oil	3 tbs
Garlic cloves	2
Tomatoes	12 oz
Fresh, chopped basil leaves	2 tsp
Chicken stock	2 cups
Thick slices of stale country bread	2
Salt and freshly ground pepper	to taste
Sugar	1 tsp
Grated Parmesan cheese	to taste

Servings: 4 people

Medium onion	1
Olive oil	1/4 cup
Garlic cloves	4
Tomatoes	1 1/2 pounds
Fresh, chopped basil leaves	1 tbs
Chicken stock	1 1/2 pints
Thick slices of stale country bread	4
Salt and freshly ground pepper	to taste
Sugar	1 tsp
Grated Parmesan cheese	to taste

Servings: 6 people

Onion	1
Olive oil	1/3 cup
Garlic cloves	6
Tomatoes	2 1/4 pounds
Fresh, chopped basil leaves	2 tbs
Chicken stock	1 1/2 quarts
Thick slices of stale country bread	6
Salt and freshly ground pepper	to taste
Sugar	1 tsp
Grated Parmesan cheese	to taste

Servings: 8 people

Small onions	2
Olive oil	1/2 cup
Garlic cloves	2
Tomatoes	3 1/4 pounds
Fresh, chopped basil leaves	3 tbs
Chicken stock	1 3/4 quarts
Thick slices of stale country bread	8
Salt and freshly ground pepper	to taste
Sugar	2 tsp
Grated Parmesan cheese	to taste

Servings: 10 people

Medium onions	2
Olive oil	1/2 cup
Garlic cloves	10
Tomatoes	4 pounds
Fresh, chopped basil leaves	3 tbs
Chicken stock	2 1/4 quarts
Thick slices of stale country bread	10
Salt and freshly ground pepper	to taste
Sugar	2 tsp
Grated Parmesan cheese	to taste

Servings: 12 people

Onions	2
Olive oil	3/4 cup
Garlic cloves	12
Tomatoes	4 1/2 pounds
Fresh, chopped basil leaves	1/4 cup
Chicken stock	2 3/4 quarts
Thick slices of stale country bread	12
Salt and freshly ground pepper	to taste
Sugar	2 tsp
Grated Parmesan cheese	to taste

TOOLS:

Chef's knife
Cutting board
Large saucepan with lid
SautÉ pan
Wooden spoon

PREPARATION:

Peel and finely *dice the onions*. *Peel the garlic and mince it*. *Peel, seed, and chop the tomatoes*. Remove the crusts from the bread and dice.

SautÉ the garlic and onion in the olive oil over medium heat until golden brown. Add the tomatoes and half the basil. Simmer for 10 minutes.

Add the stock and increase the heat to high. When it starts to boil, add the bread, and stir well until it comes to a boil again. Season, to taste, with salt and pepper. Stir in the sugar. Cover and let simmer, reducing the heat to medium-low, for one hour.

Before serving, add the remaining basil. Serve hot or cold with additional basil. Drizzle with olive oil and grated cheese.