



With the help of Chef Alessio Mori
Italian flavours are on the menu today



Caffè Dell' Oro- Portrait Firenze



Tuscan Pappa al Pomodoro

Ingredients

4 cloves of garlic

olive oil

1 bunch of fresh basil , (30g)

2 x 400 g tins of plum tomatoes

270 g stale good quality bread

40 g Parmesan cheese

extra virgin olive oil

Instructions

- 1) Peel and finely slice the garlic, and place in a large pan on a medium heat with 1 tablespoon of olive oil, stirring regularly.
- 2) Pick the baby basil leaves into a bowl of cold water for later, then pick the rest of the leaves into the pan.
- 3) Before the garlic starts to colour, add the tomatoes and 2 tins' worth of water, season with sea salt and black pepper, and bring to the boil, gently mashing the tomatoes.
- 4) Tear in the stale bread, stir, then leave to simmer on a low heat for 5 minutes, or until thick and delicious.
- 5) Finely grate and stir in the Parmesan, then taste and season to perfection.
- 6) Dish up, sprinkle over the reserved baby basil leaves and drizzle each bowlful with 1 tablespoon of good extra virgin olive oil

