

Winter tomato soup (for 4 serves)

Ingredients

- ♥ 6 medium potatoes, cleaned & largely diced
- ♥ 2 medium sweet onions, largely cut
- ♥ 5-6 garlic cloves, whole & with the skin
- ♥ 30-40 campari tomatoes (I choose sweeter varieties)
- ♥ 1 teaspoon dried thyme, 1 teaspoon dried oregano, pinch of sea salt & black pepper to taste, ½ teaspoon cumin seeds
- ♥ 4 t.s. extra virgin olive oil (EVOO) for baking of veggies, 1 t.s, more expressive EVOO for a final touch of each plate

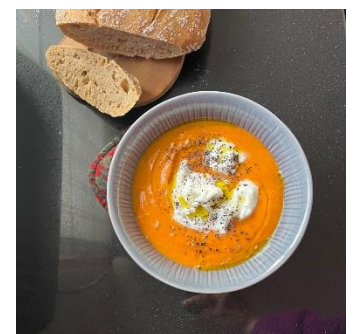
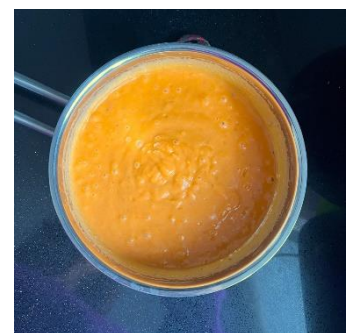
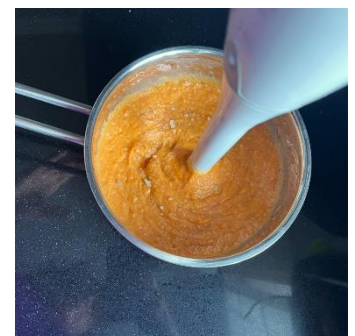
For garnishing (for each serve)

½ ball of buffalo mozzarella, 60 g white brine cheese (sirene, feta),
2 t.s. stracciatella

Preparation steps

- ♥ Bake the veggies with herbs and EVOO in a baking pan at 180C for about 35-40 min. Add 2 cm of water. (I use lower heat & fan baking option)
- ♥ Transfer the baked veggies to a cooking pot and leave them covered for about 30 min., for the flavours to settle down and blend. Discard the skin of the garlic cloves while squeezing the softened garlic cream
- ♥ Puree to a fine cream directly in the pot. Add some hot water to the desired thickness of the cream
- ♥ Serve with a drizzle of more expressive EVOO (early harvests do great) and season with a pinch of dried or fresh basil

This cream partners lovely with fresh chesse like mozzarella or stracciatella, as well as with the more mature sirene or feta



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