

TUSCAN TOMATO-PUMPKIN SOUP



USED BRESC PRODUCTS



Basil puree 450g



Erbe Italiano 450g



Garlic chopped 1000g



Garlic chopped 450g



Red chilli puree 450g

INGREDIENTS

2
1

- 1 pumpkin
- 10 g Bresc Garlic chopped
- 1 onion
- 10 g Bresc Red chilli puree
- 1 l vegetable stock
- 10 g Bresc Erbe Italiano
- 10 g Bresc Basil puree
- 0.5 dl tomato oil
- 2 ready-to-bake buns
- 5 ripe beef tomatoes
- 10 g flat-leaved parsley, chopped
- 100 g Parmesan cheese
- salt and pepper to taste
- oil for gentle frying

PREPARATION METHOD

Preheat the oven to 160°C. Peel the pumpkin, and chop it into large pieces. Coarsely chop the tomatoes too. Stir-fry the pumpkin on oil until golden-brown, then add the onions. Add the chopped garlic, red chilli puree and erbe Italiano and then add the vegetable stock. Cook the soup on a low heat for 20 minutes until the pumpkin is tender. Season with salt, pepper and the basil puree. Puree the sauce to a smooth mixture. While the soup is cooking, slice the buns. Spread the tomato oil on them and bake them in the oven for 15 minutes until they are crisp. Drizzle a little tomato oil into the soup and garnish with chopped flat-leaved parsley and grated Parmesan cheese.