



Pappa Al Pomodoro (Tuscan Tomato and Bread Soup)

Note from Chérie: While the soup traditionally uses stale bread, it's not necessary. If you do use stale, be sure to cook until it's softened to a custard-like texture.

Cooking time: 1 hour active, 2 hours inactive
serves 4, 6 as an appetizer

for the garlic confit, optional

8 garlic cloves
2 sprigs oregano
1/4 cup olive oil

for the soup

1 quart of stock (meat, chicken or vegetable)
6 large - medium-sized garden tomatoes
4 cloves garlic, minced
1/2 onion, diced
3 cups of bread, sliced or chunked
3 tablespoons of olive oil, plus more for drizzling
3 oregano sprigs
Red pepper flakes, optional

for the garlic confit, optional

Cook whole, peeled garlic cloves in olive oil over medium heat for an hour. You can use whichever herbs you have handy; the garlic and herb flavor will infuse the oil. Dice the whole cloves and sprinkle on top of soup just before serving.

for the soup

Bring a pot of water to a boil and immerse the tomatoes. Take them out and put into an ice bath once their skin cracks (about 1 - 2 minutes). Drain your pot and put it back on the stovetop over medium-low heat with 3 tablespoons of olive oil. Once warm, add onion, and two-three pinches of salt. Let cook for roughly 8 minutes, stirring periodically, until the onions smell and taste good. Add garlic and cook for another minute.

Pour in the stock and bring to a simmer. Peel back the tomato skins and cut around their core, toss out the cores along with their skins. Roughly chop the tomatoes and add them to the pot, along with oregano. Add a pinch or two of salt and let simmer for about 30-45 minutes.

Remove the oregano stems and puree the tomatoes and chicken stock with an immersion blender. Check for salt and add the

bread. Cook for around 40 minutes, periodically breaking up the bread with a wooden spoon.

Once thickened to a custard-like texture, serve with a good amount of great-tasting olive oil (the olive oil not only adds flavor, it changes the soup's texture), flaky salt, and optional fried oregano stems from the confit pan.

SOURCE: [THESAVERY.SUBSTACK.COM](https://thesavory.substack.com)