

P · R · I · M · V · S

PAPPA AL POMODORO

TIME: 50 M

LEVEL: EASY

Servings 4

½ cup PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP

3 cloves of garlic

4 leaves of basil

1 PRIMVS POMODORO DI SAN MARZANO DOP

bread

salt and pepper to taste

4 cups broth



20 minutes preparation + 30 minutes cooking

Put the PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP in a pan and place over the heat. Saute the minced garlic, and as soon as it begins to take on color, add the PRIMVS POMODORO DI SAN MARZANO DOP and basil. Season with salt and pepper and cook over medium heat for 20 minutes. Then add the broth, stir, and when it begins to boil, add the toasted crutons or cubed pieces of bread. Cook for another 10 minutes, stirring often with a spoon. Then remove from the heat and let rest for about an hour. Stir again before serving.