

## Creamy Tomato Soup

Cuisine: N/A

Recipe Type: International

Cooking Time:

Serving: 10 Peoples

Ingredients:

- 8 Large Shallot, Minced 1 kg
- 1/2 Cup good quality extra Virgin Olive Oil, (plus extra for serving) 120 g
- 9 Gloves Garlic, Crushed 50 g
- 6 Thick slices White Bread, Crusts removed and diced 0.3 kg
- 2 kg Tomato, Peeled, deseeded and diced 2 kg
- 1.2 Litre [Buitoni® Tomato Coulis](#), 1200 L
- 750ml Water, Boiling 0.75 L
- 3 Sprigs Rosemary, 10 cm each 3 sprig
- 2 Tablespoon Sea Salt, 0.01 kg
- Black Pepper, Freshly ground, to season 0.002 kg

Nutritional Information:

- Energy (kcal) 2223 kcal
- Protein (g) 128 g
- Fats, total (g) 373 g
- Carbohydrate, total (g) 1008 g
- Sugars, total (g) 613 g
- Fats, saturated (g) 2 g
- Fiber, total dietary (g) 127 g
- Sodium (mg) 414 mg
- Calcium (mg) 74 mg
- Cholesterol (mg) 0 mg
- Iron (mg) 3 mg
- Vitamin A, IU 1672 IU
- Vitamin C (mg) 38 mg
- Vitamin D (µg) 0 IU

Procedure:

- 1 In a large pot heat olive oil add the shallots and garlic and sauté over medium-heat until the shallots just start to turn brown around the edges.
- 2 Add the bread, and then continue to sauté, stirring constantly, until the bread starts to turn brown around the edges and the shallots are fully caramelized.
- 3 Add the Tomatoes, Buitoni® Tomato Coulis, tomato paste, water, rosemary and salt.
- 4 Cover and simmer over low heat for 20-30 minutes.
- 5 Remove the rosemary stems and then add the soup to a heat resistant blender (or use an immersion blender).
- 6 Lightly puree the soup, and adjust the seasoning. Reheat if necessary.

**7** Serve with a drizzle of olive oil and freshly ground black pepper.