

Description



Tomato soup is perfect for a cold fall or winter day!

Ingredients:

- 2 cans (400 gr.) Carmelina Whole Tomatoes or other San Marzano Tomatoes
- 1 T. The Olive Tap's [Roasted Garlic Olive Oil](#)
- 2 T. The Olive Tap's [Italiano 100% Extra Virgin Olive Oil](#)
- 2 t. chopped fresh ginger
- 1 large onion, coarsely chopped
- 1/2 t. ground cumin
- 2 1/4 C. chicken broth
- Salt and sugar to taste

Directions:

1. Puree the canned tomatoes in a blender.
2. Heat the Olive Oil in a heavy 4-quart pot and sauté the ginger and onion. Add the cumin and cook for about 1 minute. Mix into the pot the pureed tomatoes, the chicken broth, and salt and sugar to taste. Simmer uncovered for 20 minutes, stirring occasionally.
3. Run the soup through a blender in small batches (use caution when blending hot liquids). Filter the soup through a course sieve and discard the seeds.
4. Garnish with fresh basil, if desired.

Buon appetito,
Mario

Adapted from Gourmet Magazine

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/marios-tomato-soup/>

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