

## Description



## Ingredients:

2 cans (400 gr.) Carmelina Whole Tomatoes  
1 tbsp. The Olive Tap's [Roasted Garlic Olive Oil](#)  
2 tbsp. The Olive Tap's [Italiano 100% Extra Virgin Olive Oil](#)  
2 tsp. chopped fresh ginger  
1 large onion, coarsely chopped  
1/2 tsp. ground cumin  
2 1/4 cups chicken broth  
Salt and sugar to taste

## Directions:

Puree the canned tomatoes in a blender. 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.

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. Garnish with fresh basil, if desired.

Buon appetito,  
Mario

Adapted from Gourmet Magazine

**Date**

11/24/2024