



## Mario's Tomato Soup

### 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**  
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