

# ZUPPA DI POMODORO FRESCO (FRESH TOMATO SOUP)

SERVES 4

.....

*2 Tablespoons unrefined, cold pressed, extra virgin olive oil, plus extra for drizzling*

*1 small onion, finely diced*

*½ carrot finely diced*

*2 large basil leaves*

*1 sprig fresh thyme*

*3 pounds fresh tomatoes, coarsely chopped*

*¾ teaspoon sea salt + additional to taste*

*¼ teaspoon freshly ground black pepper*

*optional garnishes: burrata, grated Parmesan cheese, croutons*

.....

1. In a medium, heavy bottomed pot, heat 2 Tablespoons olive oil over medium heat. Add the onion, carrot, basil and thyme. Cook, stirring frequently until the vegetables are tender; 10-12 minutes.
2. Stir in the tomatoes, along with ¾ teaspoon salt and ¼ teaspoon pepper. Simmer for 20 minutes to break down the tomatoes and meld the flavors.
3. Remove from the heat and puree the soup in a blender or food processor, then strain through a strainer. Taste for seasoning. I added a bit more salt.
4. Serve the soup hot or warm, with desired garnishes and a drizzle of olive oil.