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tuscan roma tomato & bread soup

USING DELICIOUS WINDSET ROMA TOMATOES

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A fantastic comfort food, great for the whole family. **Serves 4**

1 lb loaf	sourdough bread, crusts removed & cubed
2 lbs	Windset Farms™ Roma Tomatoes
2 cloves	garlic, sliced
1/4 cup	extra virgin olive oil
1 teaspoon	sugar
2 cups	boiling water
1/4 cup	fresh basil, cut into pieces
2 teaspoons	kosher salt
1/3 cup	very good quality extra virgin olive oil



**Executive Chef
Dana Reinhardt**

Bring a large stockpot of water to a boil. Fill a large bowl with ice water to use as an ice bath. Core the **Roma** Tomatoes and place them in the boiling water for 1 minute. Remove the **Roma** Tomatoes from the boiling water with a slotted spoon and place in the ice bath. Allow the **Roma** Tomatoes to sit in the ice bath for a few minutes. Peel the skins off the **Roma** Tomatoes and squeeze the seeds out.

In a heavy bottomed pot, heat the extra virgin olive oil over medium heat. Add the garlic and sauté for 1 minute. Add the **Roma** Tomatoes, sugar and salt and cook over medium/low heat for 30 minutes to concentrate the tomato flavor.

Add the boiling water to the **Roma** Tomatoes and bring to a boil. Remove from the heat and add the cubed bread and 1/4 of the extra virgin olive oil. Stir well and add the basil. Ladle into 4 bowls and drizzle with the remaining extra virgin olive oil.



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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

