Cold Tomato Soup

Easy 4 Servings 20 min.



It's well known in Italy that cold tomato soup stimulates the senses in its own special way. In the streets of Italian cities, it's often enjoyed as a refreshing alternative to traditional minestrone.

Although the ingredients differ little from those of its warm counterpart, it's a world of its own—full of freshness, lightness, and flavors—that's perfectly suited to summer temperatures and shows how Italians always make the most of their natural ingredients.

Ingredients

1 red bell pepper

2 garlic cloves

1 red chili pepper

1 pot of basil

4 tbsp olive oil

125 ml white wine

250 ml vegetable broth

2 cans (400 g) ORO di Parma strained tomatoes

1 cucumber

Step 1: The Preparation

First, wash and clean the bell peppers and hot peppers, and remove the seeds. Finely dice the flesh of the bell peppers and finely chop the chili peppers. Next, peel and finely chop the garlic. Wash the basil, shake it dry, separate the leaves from the stems, and coarsely chop them.

Step 2: Preparation

Next, heat the olive oil in a pot and sauté the bell pepper and garlic for about 3 minutes. Add the wine, broth, and our strained tomatoes. Remove the pot from the heat and season the soup with salt, sugar, basil, and the finely chopped hot pepper. Let the soup cool and chill it. For an extra touch of freshness: Wash and trim the cucumber, dice it finely, and add it to the served soup. Ciabatta cubes toasted in olive oil make a wonderfully crispy addition to this summery refreshment.

Used products:



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