



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Pappa al Pomodoro (adapted from *The Zuni Cafe Cookbook* via Orangette)

Serves 4-6

2 pounds tomatoes
2 tablespoons olive oil
1 medium yellow onion, diced
salt
3 cloves garlic, chopped
1 sprig fresh basil, leaves removed and torn into pieces
3 cups broth or water
pinch sugar
8 ounces stale (or dried in an oven) rustic bread, cut into 1-inch pieces
freshly ground black pepper
extra virgin olive oil for serving

1. Bring a medium saucepan of water to a boil over high heat. Meanwhile, score a small 'X' on the underside of each tomato, cutting just through the skin. Dip the tomatoes in the boiling water for 10-15 seconds, until the skin around the X starts to curl. Remove the tomatoes from the water. Peel the tomatoes by pulling the skin back from the X; core and roughly chop the tomatoes.
2. In a large pot, heat the olive oil over medium heat. Add the onions and a pinch of salt; cook, stirring occasionally, until the onions are soft and just starting to brown at the edges, about 8 minutes. Add the garlic and cook, stirring constantly, for about 30 seconds, then add the chopped tomatoes. Cook and stir until they start to release their liquid, 2-3 minutes, then add the basil stem (not the leaves), $\frac{1}{2}$ teaspoon salt, and the broth. Taste and add a pinch of sugar if the soup seems too acidic. Bring to a simmer over medium-high heat, then lower the heat to maintain a slow simmer and cook for 10 minutes. Stir in the bread, turn off the heat, and let the mixture set for 15 minutes.
3. When ready to serve, either stir the soup to break up the bread chunks, or, if you'd like a smoother mixture, process it lightly with an immersion blender. Taste for seasoning, stir in the basil leaves, and top with freshly ground black pepper and extra virgin olive oil. Serve.