



# PAPPA AL POMODORO

## INGREDIENTS

Tomato puree 800 g  
Stale Tuscan bread 300 g  
Vegetable stock 1 l  
Extra virgin olive oil 35 g  
Garlic 2 cloves  
Sugar 1 pinch  
Salt to taste  
Black pepper to taste  
Basil 1 bunch

## INSTRUCTIONS

Cut the bread into thin slices and rub the peeled garlic cloves on top.  
Now take a high-sided non-stick frying pan and place the bread in it.  
Pour in the tomato puree and vegetable stock, covering the bread completely.  
Now add the sugar and cook over a low heat for  
40-50 minutes to evaporate the liquid.  
Stir occasionally to allow it to cook evenly and reduce the bread to mush.  
Then season with salt and pepper .  
When cooked, turn off the heat and garnish with basil leaves and  
a drizzle of extra virgin olive oil