

Roasted tomato and pepper soup

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Sopas	Médio	Fácil	Low	With family	4 pessoas

Ingredientes

- To taste: Gallo Late Harvest
- 6 ripe tomatoes
- 1 red pepper
- 2 red onions
- 1 garlic clove
- 2 bread slices
- To taste: basil
- To taste: oregano
- To taste: salt
- To taste: pepper

Method of preparation

1. In a oven tray, put the tomato and the onion cut in quarters, the pepper cut in pieces, without seeds, and the garlic. Season with salt, pepper, basil and drizzle with Gallo Late Harvest Extra Virgin Premium Olive Oil.
2. Cook in a pre-heated oven at 190ºC for approximately 20 minutes.
3. Meanwhile, cut the bread in cubes, season with salt, pepper and oregano, drizzle with Gallo Late Harvest Extra Virgin Premium Olive Oil and put it in another oven tray.
4. Remove the vegetables from the oven and cook the bread, until it has browned.
5. Put the vegetables in a blender, add water, olive oil and blend until you get a homogenous cream.
6. Serve the soup in bowls, with the croutons you removed from the oven, basil leaves and, to finish, a drizzle of Gallo Late Harvest Extra Virgin Premium Olive Oil.

Produtos utilizados



Late Harvest

Extra Virgin Premium Olive Oil

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