A delicious mixture of toasted Tuscan bread, tomatoes, herbs and spices, all blended together for a superb tradition of Tuscan style soup.

INGREDIENTS:
1 lb firm, ripe tomatoes
6-10 tablespoons extra-virgin olive oil, plus extra for serving.
3 whole cloves garlic, bruised
8-10 basil leaves, torn
4 salvia leaves
8 ounces of two day old white or brown bread, cut into 1 1/4 in slices and then diced.
salt to taste
freshly ground black pepper
about 1 1/2 cups bouillon vegetable broth

PREPARATION:
To toast bread:
Lightly oil a pan with 4 tablespoons of olive oil and toast bread on both sides over medium heat, 2-3 minutes per side Remove toasted bread from pan and place on an absorbing kitchen paper cloth to yield all the oil. Set aside.
Tomato mixture: in a food processor, prepare an aromatic purée by blending the tomatoes, two basil leafs and a large pinch of salt until completely homogenized.
In a pan, put 6 tablespoons of olive oil, 4 crushed cloves of garlic and salvia leaves, and simmer over a low heat for a few minutes stirring occasionally
Discard salvia leaves and pour in the previously prepared tomato mixture.
Stew on medium heat for about 7/8 minutes adding broth a little at a time.
Add the bread cubes, sprinkle in the torn basil leaves and cover tightly for about 1 hour, stirring occasionally to homogenize. Before removing from heat taste for salt and add if necessary.

Serve this pappa al pomodoro very hot in soup bowls completing each with a n pinch of white pepper and a sprinkle of the extra-virgin oil.
Add grated parm
esan or pecorino cheese if you like.

Suggested wine: chianti Fiorentine colli