

TUSCAN STYLE BREAD SOUP

Ingredients

- 3-4 tbsp Extra Virgin olive oil
- 4 medium Leeks, trimmed, washed and the white part thinly sliced, save the green tops for stock
- 2 Garlic cloves, peeled and thinly sliced
- 1 x Bay leaf
- 1 x 400g tin Tomatoes
- 450ml Chicken or vegetable stock
- 2 slices of stale sourdough, cut thickly and cubed
- sea salt and freshly ground black pepper
- 25g fresh basil leaves, shredded, parsley or oregano are good alternatives

Method

Take the sourdough cubes, drizzle with olive oil and toast in the oven until crisp and golden.

Heat the oil in a large pan and sauté the leeks, garlic and bay leaf until soft, 10-12 mins. Add the tinned tomatoes and cook, stirring to soften them, for 20 mins. Add the chicken or vegetable stock and continue cooking for another 20 mins. Take off the heat and add the toasted sourdough cubes and let stand for 10 mins.

Season to taste, and add the torn basil.
Serve with an extra drizzle of olive oil.

