



# Rustic Italian Bread Soup (serves 6)

## Equipment list

Paring knives  
Large pot  
Measuring equipment  
Wooden spoon  
Cutting mats

"My version of a classic bread soup. Very simple, but very delicious!"

500g loaf of bread (Crusty Italian or Sour Dough), cut in large cubes  
50 ml extra virgin olive oil  
5 ml dried basil  
5 ml dried oregano  
5 ml salt  
a few grinds of black pepper

1. Preheat oven to 450 degrees Fahrenheit. Toss the bread cubes with the 1/4 cup olive oil, and spices. Spread on a baking sheet and bake 10 to 15 minutes until golden (like large croutons). Set aside.

## Soup

30 ml extra virgin olive oil  
1 small/medium onion, diced small  
1 potato, peeled, small cubes  
1 carrot, peeled, diced small  
4 garlic cloves, minced  
1 - 796ml can of diced tomatoes  
1 - 900ml tetra pack of vegetable broth  
125 ml chopped fresh basil leaves  
5 ml white sugar  
Parmigiano Regianno cheese, grated or shaved, for garnish

2. Heat a pot over medium heat. Add the olive oil, onion, garlic, carrots and potato and a sprinkle of salt and pepper. Cook, while stirring occasionally, for 2 to 3.

3. Add the can of diced tomatoes and cook for another 2 to 3 minutes over medium heat.

4. Add the vegetable broth and bring to a boil.

5. Remove from the heat and stir in the fresh basil, sugar,

6. Divide the baked bread cubes into soup bowls. Ladle an equal amount of soup into each bowl over the croutons, sprinkle with Parmigiano cheese for a garnish.