



Comox Valley, Vancouver Island

Pappa al Pomodoro with Mozzarella di Bufala



Ingredients

Natural Pastures Mozzarella di Bufala, 6-8 thin slices
2 pounds tomatoes, cored, quartered
2 garlic cloves, smashed
1/2 teaspoon fennel seeds
6 tablespoons olive oil, divided, plus more
Kosher salt
Freshly ground black pepper
4 sprigs basil
1/4 loaf country-style bread, crust removed (don't throw it away),
torn into 2" pieces (about 1 1/2 cups), divided

Start your meal with this flavourful, authentic Italian soup. Top it with Natural Pastures' traditional-style Mozzarella di Bufala for extra creaminess.

Directions

1. Preheat oven to 450F.
2. Toss tomatoes, garlic, fennel seeds and 3 tablespoons oil in a large baking dish. Season with salt and pepper.
3. Place baking dish in oven to roast, stirring occasionally, until the tomatoes are browned and the juices have thickened, about 30–35 minutes.
4. Transfer tomato mixture to a large saucepan. Add basil, 1 cup of the torn bread, and 4 cups water. Bring to a boil, reduce heat and simmer, stirring occasionally and breaking up bread and tomatoes a little, until bread is softened and soup has thickened slightly, about 8–10 minutes. Season with salt and pepper.
5. Meanwhile, tear remaining 1/2 cup of bread or the crust into smaller pieces. Toss in a bowl with 3 tablespoons oil and salt then place on baking sheet. Toast in oven, tossing often, until crisp, about 5–8 minutes.
6. Serve soup topped with toasted bread and a thin slice of Mozzarella di Bufala. Drizzle with olive oil.

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