



new world italian

TOMATO FLORENTINE SOUP

Courtesy of Pasta Piatti

1 oz. Olive Oil
1 tbsp Garlic, chopped
crushed Red Pepper Flakes, to taste
tsp Oregano, fresh torn
2 oz. Baby Spinach Leaves
4 oz. Tomato Concasse
4 oz. Broth chicken or vegetable
4 oz. Tomato Sauce
2 oz. Heavy Cream
1 tbsp Lemon Juice
Salt, to taste
Pepper, to taste
2 tbsp Fresh Basil, Chiffonade
1 tsp Butter

Heat oil in saute pan until oil shimmers lightly.
Toast garlic until sweet. Add crushed red pepper, salt
and black pepper. Wilt spinach. Add fresh tomato and lightly
saute. Add stock, cream, sauce, and lemon and bring to a boil.
Finish with fresh basil and a tsp of butter.

Serve with garlic toast.