



# Pepper-tomato soup with salsiccia in ciabatta

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Easy



4 Servings



30 min.



Say goodbye to canned soup! For this incredibly aromatic soup, you don't need a bowl, as it is eaten directly out of the ciabatta bread. And feel free to slurp this dish out of the bread when no-one's looking.

## Ingredients

4 thick ciabatta breads  
150 g salsiccia  
200 g Ricotta  
1 tbsp. vegetable bouillon  
1 glass roasted pepper  
(370 ml)  
2 packs ORO di Parma  
strained tomatoes (400 g  
each)  
1 tbsp. ORO di Parma  
tomato paste, triple  
concentration  
2 onions  
2 garlic cloves  
1 red pepper  
Sweet paprika  
2 tbsp. "extra vergine"  
olive oil  
Salt and pepper from the  
mill  
Sugar

## Step 1: The preparation

Ingredients: Salsiccia, onions, garlic, peppers

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First, chop the onions, peppers and salsiccia into small pieces.  
Then chop the garlic very finely.

## Step 2: Prepare the soup

Ingredients: Oil, salsiccia, onions, garlic, tomato paste, strained  
tomatoes, water, vegetable broth, paprika, salt, bell pepper,  
sugar, paprika powder

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This is how you prepare the warming soup: Heat olive oil in a  
pot and fry the salsiccia in it. Remove the sausage and sauté  
the onions and garlic. Stir in the ORO di Parma tomato paste  
and deglaze with ORO di Parma strained tomatoes and 500 ml  
of water. Now add the vegetable broth and the roasted  
peppers. Season with salt, bell pepper, sugar and paprika  
powder and puree everything with a hand blender. Then stir  
the fresh peppers and the sautéed salsiccia into the soup.

## Step 3: The ciabatta

Ingredients: Ciabatta, Parmesan, Ricotta

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Don't feel like washing dishes? Just use bread as a soup bowl.  
Once you've spooned out the soup, you can just eat it up! Cut  
open the ciabatta crust and carefully hollow out the bread - be  
sure not to cut too deep so the edge of the bread stays closed.  
Then grate Parmesan into it and bake in the oven for 5  
minutes. Now you can pour in the soup and ricotta - and enjoy.  
Molto delicato!

**Used products:**



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