



Tuscan Bread Soup

- 2 T. olive oil
- 2 onions, chopped
- 4 carrots, chopped
- 2 fennel bulbs, sliced
- 4 cloves garlic, minced
- 3 cups torn bread (Italian or French)
- 2 (28-ounce) cans diced tomatoes
- 8 cups chicken broth
- 1 cup dry red wine
- 1 cup fresh basil leaves
- salt & pepper

For the topping:

- 4-5 cups cubed bread (Italian or French)
- 6 oz. pancetta, thinly sliced
- 24 fresh basil leaves
- 2 T. olive oil
- Parmesan Cheese

1. Heat the oil in a large stockpot over medium heat. Add the onions, carrots, fennel, and garlic and cook for 10 minutes.

2. Add the torn bread and cook for 5 more minutes. Add the tomatoes to the pot along with the chicken stock, red wine, basil, salt, and pepper. Raise the temperature and bring the soup to a boil. Then lower the heat, and allow to simmer, partially covered, for 45 minutes.

Meanwhile, preheat the oven to 375°F.

3. For the topping, place the bread cubes, pancetta, and basil on a rimmed baking sheet. Drizzle with 2 T. olive oil, sprinkle with salt and pepper, and toss well. Cook for 20 minutes, stirring ever 7-8 minutes until bread is browned.

To serve, ladle the soup into large bowls and top with some of the bread & pancetta topping, as well as a sprinkling of Parmesan cheese.