



Elvea, festa all'italiana

Tomato soup with meatballs



Ingredients for 4 Persons

500 g	ELVEA Passata - Plain
250 g	ground meat
1	onion
1 clove	garlic
1 stalk	green celery
1	carrot
1	fresh bouquet garni
70 g	ELVEA double concentrated tomato
1 liter	vegetable stock
	butter
	pepper
	salt
	fresh parsley

Preparation

- Remove the fibrous threads of the celery and cut into wedges. Peel the carrot and cut it into pieces.
- Melt a lump of butter in a soup pot and fry the onion and garlic until tender. Add the celery, carrot and tomato concentrate and fry for a few minutes. Now add the passata and let it simmer on a low heat.
- Add the bouquet garni and the stock to the pan, bring to the boil and let gently simmer for 30 minutes.
- Meanwhile, make the meatballs with the ground meat. Season with pepper and salt.
- Remove the bouquet garni from the soup and mix the soup finely in blender or with a hand blender. Add the meatballs and let the soup boil for 3 minutes without stirring. The meatballs are cooked when they come to the surface. Season the soup with pepper and salt and serve. Finish with some chopped parsley or a dash of cream.

