

## Pappa ala Pomodora



### From the Sensenig's Recipe Book

## Ingredients

### Soup:

1/2 cup olive oil  
2 cups chopped yellow onion  
1 cup medium-diced carrots, unpeeled  
1 fennel bulb, trimmed, cored and dices(about 1 1/2 cups)  
4 tsp. minced garlic  
3 cups diced ciabatta cubes, crust removed  
2 28 oz. cans Italian Plum Tomatoes  
4 cups chicken stock  
1/2 cup dry red wine  
1 cup chopped fresh basil  
salt and pepper  
1/2 cup grated parmesan cheese

### Topping:

3 cups ciabatta cubes, diced  
2 oz., sliced pancetta, chopped  
24-30 whole basil leaves  
3 TBS olive oil

## Preparation

Heat oil in a large stockpot over medium heat. Add onions, carrots, fennel and garlic and cook over medium-lo heat for 10 minutes, until tender. Add ciabatta cubes and cook for 5 minutes more.

Use food processor to coarsely chop tomatoes. Add tomatoes to the pot, along with the chicken stock, red wine, basil, 1 TBS salt and 1 1/2 tsp. pepper. Bring the soup to a boil, lower heat and allow to simmer, partially covered, for 45 minutes.

Preheat oven to 375 degrees. For the topping, place ciabatta cubes, pancetta and basil on a sheet pan large enough to hold them in a single layer. Drizzle with olive oil, sprinkle with salt and pepper and toss well. Bake, stirring occasionally for 20 - 25 minutes, until ingredients are crisp. Reheat soup if necessary, beat with wire whisk until bread is broken up. Stir in parmesan cheese. Serve hot sprinkled with the topping and drizzled with additional olive oil.

## Notes:

Had this at the Anthony Road Wine Company during a deck the halls wine tour weekend with friends in the NY Finger Lakes.

## Source:

The winery adapted the above recipe from a Barefoot Contessa recipe