Pappa al pomodoro
INGREDIENTS
METRIC IMPERIAL
50ml of olive oil, plus extra for drizzling
1 large onion, finely diced
6 garlic cloves, finely chopped
4 sprigs of basil
200g of stale bread, crusts removed, torn into chunks
800g of tinned San Marzano tomatoes, or another very high-quality variety
1 tsp sugar
200ml of vegetable stock
salt
pepper
This was known as the food of the poor person because it was out together using stale bread
STEPS:
Step One :Open up our booklet
Step Two: Read the recipe and the information about the city and prepare questions to ask.
Step Three:Once you have arranged and booked a time to meet with one of the local chefs, prepare for the Zoom by setting out your ingredients. Our tip is to join the Zoom with curiosity about the local history while being respectful of the chef's commitment to teaching you.
Step Four: Enjoy the meal and pass along the knowledge learned. We hope to see you next month with our new reigon of the month Lebanon - Cooking with Tota.