

Tomato Soup with Mince Balls



Serves 4

Prep 15 mins

Cooking 20 mins

Easy

For the mince balls

300g of veal mince
1 egg, beaten
60g very fine breadcrumbs
(roast ordinary breadcrumbs & blitz)
Pepper, salt

For the soup

350 g of soffrito **or you can use:**
1 leek
1 onion
2 celery sticks
2 carrots
2 large potatoes, cubed (thickens the soup)
3 tbsp olive oil
140g tomato puree
750 - 800g San Marzano tomatoes, chopped
1 ½ litres vegetable stock
60g chopped parsley + thyme & bay leaf
Pepper, salt
40-60g vermicelli

For the mince balls

1. Mix the mince with the breadcrumbs, egg, pepper & salt. Make small balls (\pm 2 cm diameter). Cook in slightly salted water for 10 mins.

For the soup

1. Clean the vegetables and cut in brunoise (smaller than 1 cm). Brown the celery, onions and carrots in butter and add the tomato puree and the chopped tomatoes
2. Add the stock, and the parsley, reserving a tablespoon for the garnish. Bring these to the boil and cook until soft.
3. During cooking time, add a bunch of thyme, bay leaf & parsley (tied up with string).
4. To serve, add the vermicelli and cook for a couple of minutes, then add previously cooked meatballs and some chopped parsley for garnish. Serve with crusty bread.
5. **Note:** you can freeze the soup, but without the vermicelli and the meatballs