

# **GRILLED TOMATO ONION SOUP**



**Time**: 60 min. **Difficulty**: Easy

## Ingredients (4 people)

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- o Organic Tomato Pulp 500g 500 gr
- o Bread 4 slices
- o Fontina cheese 100 gr
- Fresh oregano
- o Parmesan cheese 200 gr
- Red onions 4

### For this recipe we used:



## **Preparation**

Slice the onions finely and cook them together with **Pomì organic chopped tomatoes**, extra-virgin olive oil, salt and pepper until a soft and creamy consistency is obtained.

Now take 4 baking ramekins and fill them in order with: a slice of crispy bread, fontina cheese cubes, caramelized tomato onions and a sprinkling of Parmesan cheese.

Bake at 365°F for 20 minutes and serve.