Pomì
O Così. O Pomì.

GRILLED TOMATO ONION SOUP



Preparation time: 60 min
Difficulty: Easy

Ingredients

- Bread: 4 slices
- Fontina cheese: 100 gr
- Fresh oregano:
- Parmesan cheese: 200 gr
- Red onions: 4

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.

For this recipe we used:

Organic Tomato Pulp 500 gr

