



Tomato Basil Soup

Made with Castillo de Pinar Fritada de Tomate Casera and Castillo de Pinar Thyme balsamic vinegar reduction

Serves 4

Ingredients:

2 - 12oz jars Castillo de Pinar Fritada de Tomate Casera

16oz water

1 cup of heavy whipping cream

2 TBS white wine

1 TBS Castillo de Pinar Thyme Balsamic Reduction Vinegar

1/8 tsp fresh garlic minced

14 fresh basil leaves finely sliced

Sea Salt to taste

Directions:

Place Castillo de Pinar Fritada de Tomate Casera, water, white wine, heavy whipping cream, balsamic vinegar reduction, minced garlic, sliced basil leaves, and salt in a blender or food processor. Puree for 30 sec to 1 min.

Transfer to a pot over medium heat and bring to a gentle simmer for 8 to 12 min. Stir frequently to prevent scorching.

Remove from heat and serve topped with shredded asiago cheese or parmesan.

Buon Appetito!