



*Elvea, festa all'italiana*

## Tomato soup with meatballs



### Ingredients for 4 Persons

|         |                                  |
|---------|----------------------------------|
| 500 g   | ELVEA Passata - Plain            |
| 250 g   | ground meat                      |
| 1       | onion                            |
| 1 clove | garlic                           |
| 1 stalk | green celery                     |
| 1       | carrot                           |
| 1       | fresh bouquet garni              |
| 70 g    | ELVEA double concentrated tomato |
| 1 liter | vegetable stock                  |
|         | butter                           |
|         | pepper                           |
|         | salt                             |
|         | fresh parsley                    |

### Preparation

- Remove the fibrous threads of the celery and cut into wedges. Peel the carrot and cut it into pieces.
- Melt a lump of butter in a soup pot and fry the onion and garlic until tender. Add the celery, carrot and tomato concentrate and fry for a few minutes. Now add the passata and let it simmer on a low heat.
- Add the bouquet garni and the stock to the pan, bring to the boil and let gently simmer for 30 minutes.
- Meanwhile, make the meatballs with the ground meat. Season with pepper and salt.
- Remove the bouquet garni from the soup and mix the soup finely in blender or with a hand blender. Add the meatballs and let the soup boil for 3 minutes without stirring. The meatballs are cooked when they come to the surface. Season the soup with pepper and salt and serve. Finish with some chopped parsley or a dash of cream.

