



**READY TO COOK**  
BY HARRIS FARM

# TOMATO, CANNELLINI BEANS AND BUFFALO MOZZARELLA SOUP



PREP  
**15 min**



COOK  
**35 min**



SERVES  
**4**

## INGREDIENTS:

- > 1 Brown Onion
- > 3 Garlic Cloves
- > 400g Chopped Tomatoes
- > 400g Tomato Basil Sauce
- > 500ml Vegetable Stock
- > ½ Basil Bunch
- > 400g Cannellini Beans
- > 250g Buffalo Mozzarella
- > 4 Sourdough Bread Slices

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > 2 Tbsp Parmesan Cheese
- > Salt and Pepper
- > 1 Tsp Brown Sugar



# METHOD – GET COOKING!



**1** Preheat oven to 200°C.

Tear the **sourdough bread** into chunks. **Dice** the **brown onion** and **chop** the **garlic**. **Pick** the **basil leaves**. **Set** ingredients **aside**.

**2** Bring a large **casserole dish** to **high heat** and **drizzle** with **olive oil**. **Sauté** the **garlic** and **onion** for 2 minutes, **stirring regularly**. **Add** the **chopped tomatoes** and **cook** further for 5 minutes.

**Add** the **tomato basil sauce**, **bring to a boil** and **turn down heat** to medium low. **Add** the **stock** and **half of the basil leaves**. **Add** the **brown sugar** and **cannellini beans**, including the water. **Season** with salt and pepper. **Simmer** for 15 minutes.

**3** Meanwhile, **place** the **bread** on a lined **baking tray**. **Drizzle** with **olive oil**, **sprinkle** with **Parmesan** cheese and **toss** to coat. **Place** in the **oven** and **set to toast** for 10-15 minutes or **until golden brown**.

**4** **Place** the **leftover basil** into a **blender** with  $\frac{1}{4}$  cup of **olive oil**. **Blitz** until **vibrant green**. **Drain** the **Buffalo mozzarella** and **set aside**.

**Serve** **tomato soup** with **toasted sourdough croutons**. **Top** with fresh **Buffalo mozzarella** and **drizzle** with **basil oil**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use all the little toasted parmesan crumbs to garnish the soup.
- Add more water if the soup gets too thick.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

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