

# PORTUGUESE TOMATO SOUP

## SOPA DE TOMATE

### Ingredients

(Serves 4)

- 6 medium sized ripe Tomatos
- 10 Wheat bread medium slices
- 2 medium onions sliced
- 4 garlic clove, chopped
- 4 eggs
- Olive oil

White sugar

Cilantro / Coriander

Oregano

Dried bayleaf

Salt, to taste

Pepper, to taste



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### Instructions:

- Start by core the tomatoes, and gently cross slicing the top part. Put them on a saucepan with water covering them. Put them to boil, as soon as it boils, take them out and reserve them on a bowl with cold water. Peel them
- Peel and slice the onions, and saute them on a large saucepan with some olive oil. Keep the cooker on a medium low heat and slowly cook the onions for 5-8 minutes. Peel and chop the garlics. Add the garlics and the dried bayleaf to the pan, season with salt.
- Chop the peeled tomato, and some cilantro/coriander stems. Add them to the saute, season with pepper, a bit of salt, sugar and oregano. Let the cook on a medium temperature until the tomato turns into a pulp.
- Add water until you cover everything (used to peel tomatoes) to the saucepan and let it boil. After boiling turn the temperature to a medium. Crack open the eggs without bursting the yolks. Place them individually on the sauce pan over the rest of the ingredients, and let them cook for 5 minutes covered.
- Serve with some fresh sliced bread, or toasted one. Enjoy



Thank you for coming to our class! We would be much appreciated if you could take some time and give us a review of your experience. Obrigado Compadre!

*José & João*