



## Tuscan Tomato Soup with Cheesy Crostini

Managing our time in the kitchen is now more important than ever. And this recipe will help you accomplish that, in addition it allows you to produce a slow simmered made-from-scratch taste soup that has year round availability, is cost effective, consistent, saves time and will meet the tastes your customers demand.

**Yield: 1 Gallon**

### Soup

<b>Ingredient</b>	<b>Amount</b>
Marinara sauce, #10	4 OZ
Heavy Cream	32 oz

### Cheesy Crostini

White Bread	16 Ea
American Cheese Slices	32 Ea
Butter, Room Temperature	As needed

### To Serve

Fresh Basil Leaves, Chiffonade	As needed
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### Soup

1. In a heavy saucepot combine the marinara sauce and heavy cream and cook over medium heat until hot.

### Cheesy Crostini

1. Spread butter on outside of bread.
2. Top 1 bread slice with cheese slices and cover with remaining bread slice.
3. Cook on flat top grill or sauté pan for approximately 2–3 minutes on each side or until golden brown on both sides.
4. Left grilled cheese cool and using round cutter, cut 6 small rounds from each sandwich. Retain for garnish.

### To Serve

1. Chiffonade fresh basil leaves and reserve.
2. To serve ladle soup into warm bowl, garnish with 3 individual mini grilled cheese rounds and fresh chiffonade basil.