



# Gluten Free Figurine Pasta

## with Tuscan Tomato Soup, Parmesan Crisp

Courtesy of chef Megan Barone



Total Time: 45 minutes

Prep time 15

Cook time: 30

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Serves: 6-8



### Ingredients

Tomato Soup:

1 package (8.8 oz) **BioAlimenta**

**Gluten Free Figurine Pasta**

2 Tbsp **Trampetti Olive Oil** +  
more for garnish

2 Large onions, sliced

2 jars (21.2 oz each) **Radici**

**Tomato pieces with Tuscan**  
**Giant Basil**

4 cups vegetable stock (preferably  
homemade)

1 Tbsp **Michele Ferrante Sweet**  
**Controne Goat horn Pepper**  
**powder**

1/4 cup grated Parmigiano  
Reggiano

**Piranske Soline** salt to taste

Pepper to taste

10 large leaves fresh basil, cut into  
ribbons for garnish

Parmesan Crisp:

1 cup shredded Parmesan cheese

1 Tbsp dried Italian herbs

### Directions

Sauté onion in oil until soft over medium heat in a large saucepan, about 5 minutes. Add both jars of tomatoes (including basil pieces and liquid) and cook for 10 minutes, stirring occasionally, and breaking up tomatoes with the spoon.

Add 1 cup stock and bring to a simmer. Puree mixture with remaining stock and grated parmesan, adding more stock (or water) to achieve a nice smooth consistency. Strain soup to remove excess pulp and seeds. Return to stove and bring to a low simmer, taste for seasoning, adding salt and pepper as needed.

Meanwhile, cook figurine in well-salted water according to package directions, drain, and rinse in cold water to stop cooking for 2 minutes. Drain again, and add to simmering tomato soup.

Ladle soup into bowls, drizzle each with approximately 1 Tsp olive oil, top with basil ribbons, and serve with a parmesan crisp. Enjoy immediately. Tomato soup can be made in advance, but the pasta should be added at the last minute before serving to keep it al dente.

### For the Crisp:

On a prepared (greased) baking sheet, sprinkle 1/8 cup cheese in a circle. Top with a sprinkling of the dried herbs. Repeat 8 times and bake at 325° F for 10 minutes or until lightly browned. Cool and serve. These will keep well in an air tight container for up to one week.

***Buon Appetito!***