



Squid soup

Ingredients

- 1 kg of pre-cleaned squid - 800g can of Cirio Peeled tomatoes - 2 cloves of garlic - a tablespoon of raisins, - a tablespoon of pine nuts - a pound of pitted black olives - parsley - extra virgin oil - salt - pepper - 8 slices of country bread

Preparation

1. First soak the raisins in a cup of warm water.
2. Then, in a large skillet, fry the garlic cloves in olive oil, then add the tomatoes seasoned with salt and pepper and cook over low heat for about ten minutes.
3. Next, drain the raisins and pat dry with paper towels. Wash and dry the squid adding them to tomato sauce with pine nuts, raisins and olives.
4. Cover and cook for about twenty minutes, checking regularly to ensure the sauce doesn't get too thick. If necessary, add a little water.
5. While this is cooking, toast the bread putting two in each dish. Then add the sauce and squid sprinkling a garnish of chopped parsley to garnish and serve.

