




Hearty Tortellini Soup

Portions: 8

Preparation: 30 minutes

Cooking time: 1 hour

 8



Ingredients

1 onion, chopped
2 garlic cloves, chopped
2 tablespoons (30 ml) extra-virgin olive oil
4 spicy italian sausages (about 400 g), casings removed
2 tablespoons (30 ml) concentrated chicken stock (Better Than Bouillon style) (if not available replace water with salted chicken stock)
1 cup (250 ml) dry white wine
2 bottles (1360 ml) tomato coulis
680 ml water
1 can (398 ml) whole cherry tomatoes
450 g giant tortellinis or regular tortellinis
2 cups (500 ml) cooking cream 15%
1 bunch of rapinis, coarsely chopped
Fresh black pepper, to taste

Steps

1. In a large skillet, combine the olive oil, onion and garlic and cook over low heat until the onion is softened, it may take up to 15 minutes.
2. Turn up the heat slightly and add the sausage meat breaking up the meat with a fork into small pieces. Once the sausage is completely cooked, add the concentrated chicken stock and mix well before deglazing with the white wine.
3. Let the white wine reduce by half then add the tomato coulis, water and cherry tomatoes. Reduce heat, cover and let simmer, about 30 minutes.
4. Add the cream, tortellinis and rapinis. Continue cooking, over low heat, according to the time indicated for the pasta.
5. Serve immediately!