

Fluffy lemon ricotta pancakes

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Bright, zesty, and melt-in- your mouth delicious! These fluffy lemon ricotta pancakes are the perfect way to start your day.

Nothing says brunch perfection like a stack of soft, fluffy lemon ricotta pancakes. With their light texture, hint of citrus, and creamy richness from the ricotta, these pancakes are a true delight. Whether you're hosting a cozy weekend breakfast or simply treating yourself to something special, this recipe is bound to impress. These were a beloved staple on our diner menu, always a customer favorite.

Why you 'll love this fluffy lemon ricotta pancake recipe

Light and fluffy: The ricotta adds moisture without making the pancakes heavy.

Bright lemon flavor: A refreshing twist that makes these pancakes extra special.

Easy to make: Simple ingredients, quick prep, and delicious results.

TOPPING IDEAS

The beauty of these fluffy lemon ricotta pancakes is that they pair deliciously with a variety of toppings. Drizzle them with butter and warm maple syrup for classic comfort, dust them with powder sugar for a delicate touch, or add fresh berries for a burst of freshness. A dollop of whipped cream or mascarpone adds an extra layer of indulgence, while a sprinkle

of toasted almonds or crushed pistachios provides a delightful crunch. If you're feeling adventurous , try a spoonful of lemon curd with a drizzle of honey for an extra citrusy kick.

These fluffy lemon ricotta pancakes are a delicious way to start your morning. Whether you're making them for a special occasion, or just because, they're sure to bring joy to your table. Give this recipe a try , and let me know in the comments how you like to top your pancakes! don't forget to share your creations on social media and tag me- I'd love to see how you enjoy them!

Ingredients

- 1 cup flour
- 1/2 cup sugar
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 2 eggs
- 1/2 cup milk
- 1/2 cup ricotta cheese
- The zest and juice from 1 lemon
- 2 tsp. vanilla

Instructions

1. In a bowl whisk together flour, sugar, baking powder and baking soda
2. In another bowl whisk the eggs, milk, ricotta, lemon juice, lemon zest and vanilla
3. Gently fold wet ingredients into the dry – mix only until combined DON'T OVERMIX the batter should not be smooth
4. Heat a skillet over medium low heat, add the butter, and pour the batter in medium rounds.
5. Cook until bubbles form, about 3 minutes , flip and cook an additional 2-3 minutes.

6. Serve with butter, maple syrup, powder sugar or fresh berries. ENJOY!!!

layered potato, prosciutto and cheese slices

Layered potato, prosciutto and cheese slices

If you love crispy, cheesy, and savory bites, these crispy layered potato, prosciutto, and cheese slices are about to become your new favorite dish. Perfect as an appetizer, side dish or even a light lunch, this easy -to-make recipe layers thinly sliced potatoes with salty prosciutto and gooey melted cheese for a mouthwatering combination of flavors and textures.

The contrast of crispy edges and tender layers makes every bite irresistible. As the cheese melts and mingles with the savory prosciutto, it creates delicious give-me more flavors.

Why You'll love this layered potato prosciutto and cheese slices recipe

Crispy and delicious: the potatoes turn golden and crispy, while the cheese melts into every layer

Savory and satisfying: Prosciutto adds the perfect touch of salty goodness,

Easy to make: Just a handful of simple ingredients create an impressive dish.

Versatile: SYou can erve as an appetizer, side dish, or even a light main course.

Customizable: You can swap out the cheese to fit your taste or what you have on hand. If you don't care for prosciutto use sliced ham or even turkey.

This crispy layered potato, prosciutto, and cheese slices recipe is an easy way to elevate your next meal with rich flavors and a crispy, cheesy texture. Try it and let me know how you enjoyed it!!!!

Ingredients

- 4 medium Yukon gold or russet potatoes thinly sliced
- 6 thin prosciutto slices
- 12 slices Swiss cheese
- 2 Tbsp. olive oil
- 1 tbsp. Italian seasoning

Instructions

1. Preheat your oven to 400 degrees. Grease a 9 inch baking tray with olive oil or butter.
2. Clean and peel the potatoes. Use a mandolin or slice the potatoes thin.
3. Arrange on the prepared baking sheet. Drizzle with the olive oil, sprinkle with the Italian herbs and prebake in the preheated oven for 10-15 minutes r until the potatoes are beginning to brown.
4. Carefully remove from the oven. Top the precooked potatoes first with prosciutto then with the Swiss cheese. Return to the oven and bake an additional 10-15 minutes, or until the cheese is melted. ENJOY!!!!

Spicy eggs in Purgatory

Spicy eggs in Purgatory

Spicy eggs in purgatory is a dish that perfectly balances simplicity and bold flavors. This traditional Italian recipe features eggs poached in a rich, garlicky tomato sauce with a touch of heat. It's an easy one-pan meal that's perfect for breakfast, brunch or even a light dinner.

The origins of eggs in purgatory are deeply rooted in Italian cuisine, particularly in the southern regions like Campania. The name Uova in Purgatorio is said to symbolize the fiery tomato sauce as purgatory and the delicate eggs as souls within it. Similar to the Middle Eastern shakshuka, this dish showcases the universal love for eggs cooked in a flavorful sauce.

Tips for the best spicy eggs in purgatory

1. Adjust the spice to your liking by increasing or reducing the red pepper flakes.
2. Use my easy marinara sauce for a rich and flavorful sauce.
3. Don't overcook the eggs if you prefer runny yolks, keep an eye on them as they set.
4. Add extra toppings like crumbled feta, olives or cooked Italian sausage or pancetta.

Spicy eggs in purgatory is one of those magical dishes that delivers big flavors with minimal effort. Whether you're

enjoying it for breakfast or dinner, this dish is sure to become a staple in your kitchen.

Have you tried making Eggs in Purgatory? Let me know your favorite variations in the comments below. I love hearing from you. It's my favorite part and it helps others. Thanks!!!

Ingredients

- 2 Tbsp. olive oil
- 2 cups sliced mixed color bell peppers
- 1 cup chopped onions
- 1 Tbsp. minced garlic
- 1 Tbsp. hot pepper flakes
- 3 cups my easy marinara sauce
- 4 eggs
- 1 Tbsp. each chopped basil and Italian parsley

Instructions

1. Start by cleaning your bell peppers and cutting into thin strips
 2. In a saute pan over medium high heat in the olive oil saute the bell peppers, red pepper flakes, onions and garlic until soft and translucent
 3. Then add in the marinara sauce and simmer for 10 minutes.
 4. Make 4 indentations with the back of a spoon in the sauce and drop the eggs into them. Simmer covered until the eggs reach your preferred doneness. Top with the basil and Italian parsley.
 5. Serve with toasted bread. ENJOY
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Easy Vegetarian zucchini fritters

Easy vegetarian zucchini fritters

Crispy, golden, and oh-so-delicious. These easy vegetarian zucchini fritters are the perfect blend of fresh zucchini, savory cheese, and a hint of garlic.

When you think of zucchini , summer might be the first season that comes to mind. But this versatile vegetable is perfect for creating delicious dishes all year long. One of my favorite ways to enjoy zucchini is by making these irresistibly crispy zucchini fritters. They're golden, savory, and perfect as an appetizer, side dish, or a quick snack any time of the year!!!!

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Why you'll love these easy vegetarian zucchini fritters

Crispy and delicious: the perfect blend of fresh zucchini, cheese and herbs

Easy to make: With simple ingredients and quick prep, you'll have these fritters ready in no time.

Versatile: Great on their own, or paired with my easy marinara sauce.

These easy vegetarian zucchini fritters are a wonderful way to enjoy zucchini beyond the summer months. They're easy,

delicious, and sure to become a staple in your kitchen. Give them a try and let me know how you like them.

Ingredients

- 2 medium zucchini washed and finely chopped
- 2 Teaspoon. salt
- 2 eggs slightly beaten
- 1/2 cup grated parmesan cheese
- 1/3 cup flour
- 1/2 cup bread crumbs
- 1 Tbsp. minced garlic
- 1/3 cup chopped onion
- 2 Tbsp. fresh chopped Italian parsley
- salt and pepper to taste
- 2 cups olive and canola blend oil for frying

Instructions

1. Chop the zucchini and sprinkle with salt. Let sit for 10 minutes to draw out the liquid. Use your hands to squeeze out as much liquid as possible
 2. In a bowl combine the zucchini, and the rest of the ingredients except for the frying oil. Mix until well combined.
 3. Scoop out about 2 Tbsp. of the mixture and flatten into patties
 4. Heat the oil over medium high heat until medium hot.
 5. Fry the fritters for 3-4 minutes per side until golden and crispy
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Asparagus prosciutto ricotta tart

Asparagus prosciutto ricotta tart

Spring is around the corner, and there's no better way to celebrate the season than with vibrant and fresh ingredients. This asparagus, prosciutto ricotta tart is the perfect dish to bring a touch of spring to your table. With its buttery, flaky crust and creamy ricotta filling, each bite is a blend of crisp, creamy, and savory flavors. Whether served as an appetizer, light lunch or a show-stopping side dish, this tart is as beautiful as it is delicious.

Tips for success when making asparagus, prosciutto ricotta tart

1. Keep the puff pastry cold: For the flakiest, crispiest crust, make sure your puff pastry is thawed but well-chilled before baking. Prebaking the pastry crust helps maintain the layers and prevents a soggy bottom.
2. Avoid overloading the filling: While tempting to pile on the ricotta and toppings, keep a light hand. Too much filling can weigh down the pastry and prevent it from cooking evenly. Spread the ricotta in a thin even layer and avoid over stacking the asparagus and prosciutto. This asparagus, prosciutto, and ricotta tart is a true celebration of spring flavors. With its crisp, flaky crust, creamy ricotta filling, and the perfect balance of tender asparagus and savory prosciutto offers a delicious blend of textures and taste. It's an elegant

yet approachable dish that's sure to impress, whether served at a brunch, a special gathering, or a simply treat for yourself. Give this recipe a try, and enjoy how effortlessly it comes together.

Ingredients

- 1 puff pastry sheet thawed
- 2 cups ricotta cheese
- 1/2 cup grated parmesan
- 1 egg
- 1 Tbsp. chopped Italian parsley
- 1/2 lb. cleaned, trimmed and steamed asparagus
- 2 slices prosciutto cut into thin strips
- 1 egg yolk + 1 Tbsp. water for brushing

Instructions

1. preheat your oven to 375- degrees and line a baking sheet with parchment paper
2. Thaw out the puff pastry. Then unfold the pastry onto the baking sheet
3. Gently score a 1 – inch border around the edges without cutting all the way through. Prick the center all over with a fork to prevent it from puffing up too much. Then prebake the puff pastry for 5-7 minutes or until just beginning to turn golden.
4. Make the ricotta filling in a bowl mix ricotta, parmesan, egg, parsley salt and pepper to taste. Spread the ricotta mixture evenly within the scored border on the precooked puff pastry.
5. Steam in the cleaned asparagus in boiling salted water for 3 minutes drain well and pat dry. Lay the asparagus spears over the ricotta mixture.
6. Cut the prosciutto into thin strips and nestle them between the asparagus. Mix the egg yolk with the water,

brush the edges with the egg wash. Drizzle with oil olive.

7. Bake for 15-20 minutes longer.

8. Once out of the oven, sprinkle with fresh thyme. Slice and serve warm or at room temperature. ENJOY!!!

Italian sausage escarole and beans

Italian sausage escarole and beans

There's something truly special about a pot of Italian escarole and beans with Italian sausage simmering on the stove. This dish brings me back to my childhood, where a big steaming bowl of this rustic soup could turn an ordinary meal into something comforting and delicious. Tender escarole, creamy white beans , and savory Italian sausage come together in a light flavor broth-it's the kind of meal that feels good from the inside out. Whether you grew up with this dish or are discovering it for the the first time, I promise it will become a family favorite. Not only is it delicious it's healthy and packed with good for you ingredients, that you probably already have on hand.

Things to know about this Italian

sausage escarole and beans

Fresh vs. canned beans: While canned beans are convenient, using fresh beans elevates the dish with a creamy texture and rich flavor. To use fresh beans soak them overnight and cook them right in the same pot as the sausage for 10 -15 minutes then add in the escarole and cook until the escarole is tender and the beans fork tender (10 minutes longer)

Broth options: Use chicken broth for a richer flavor or vegetable broth if you prefer a lighter taste.

Spice Level: If you like extra heat use more red pepper flakes to fit your taste. If on the other hand you don't like heat you can use mild Italian sausage and leave out the red pepper flakes.

This recipe is easily customizable. You can add a drizzle of good extra virgin olive oil for a gourmet touch, toss in some tomatoes for a touch of acidity and color, or stir in small pasta like ditalini for extra heartiness.

Italian sausage escarole and beans is a timeless dish that brings comfort and flavor to your table. Whether you're enjoying it with crusty bread as a soup or a side, this recipe is sure to become a staple in your kitchen too!!!

Ingredients

- 2 Tbsp. olive oil
- 4 cloves thinly sliced garlic
- 1 /2 lb. spicy Italian sausage crumbles
- 2 Teaspoon hot pepper flakes
- 1 head escarole cleaned and chopped
- 2 cups cooked fresh cannellini beans(or 1 , 15 oz. can drained and rinsed
- 4 cups chicken stock
- Parmesan rind

- Grated parmesan for serving
- Crusty bread, for serving
- salt and pepper to taste

Instructions

1. If using fresh beans rinse and soak them in water, for at least 1 hour or overnight.
2. Brown the sausage: In a large pot or Dutch oven in the olive oil over medium high heat, brown the sausage breaking it up as it cooks
3. Add the garlic, to the sausage and cook until soft and translucent. Add in the red pepper flakes.
4. Add the chicken stock, and uncooked beans cook until the beans are almost cooked through. (About 15 minutes)
5. Add the cleaned and cut escarole, and parmesan rind and simmer for an additional 10 minutes, or until the beans are fork tender and the escarole soft.
6. Ladle the soup into bowls top with freshly grated parmesan. ENJOY!!!!!!

**Cheesy Italian potato
croquettes**

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Golden. crispy, and packed with melty cheese. Italian potato croquettes are the perfect appetizer or side dish for any

occasion, These cheesy potato croquettes are made with creamy mashed potatoes, rich pecorino Romano, mozzarella and a sprinkle of Italian parsley, then coated in crunchy breadcrumbs and fried to a golden deliciousness. Whether you're serving them as a snack, party bite or alongside your favorite Italian meal, these croquettes are additive.

If you love classic Italian street food, these homemade potato croquettes (crocchette di patata in Italian) will transport you straight to the heart of Naples. With their crispy exterior and gooey cheese filling, they're a crowd-pleaser and go beautifully served with my easy marinara sauce.

What to know about this cheesy Italian potato croquette recipe

One of the best things about cheesy Italian potato croquettes is their versatility- especially when it comes to using left over mashed potatoes. If you have extra mashed potatoes from a previous meal, this recipe is a fantastic way to repurpose them into something crispy, golden, and delicious. Leftover mashed potatoes often have added butter and milk, which can add even more flavor to the croquettes. Just be sure they aren't too runny: if needed, you can firm them up by adding a bit more grated cheese and flour to help with consistency.

If you're starting from scratch, making fresh mashed potatoes for croquettes is simple and worth the effort. Boil peeled, uncut, russet or Yukon gold potatoes until fork-tender, then just mash them with just enough butter and salt to enhance their flavor without making them too soft. You want a firm potato mixture that holds its shape when formed into croquettes. Chilling the mixture before forming the croquettes makes the process much easier, as it helps firm up the texture and prevents them from falling apart. Letting the mixture rest in the fridge for at least 30 minutes-or even overnight-ensures the croquettes hold their shape when rolling. coating

and frying, resulting in a perfectly crisp and golden exterior.

Whether you're using leftover mashed potatoes or making them fresh, these cheesy Italian potato croquettes are delicious!!!! Please leave me a comment when you make this. I love hearing from you. It's my favorite part and it helps others. THANKS!!!!

Ingredients

- 3 cups oil for frying (canola olive-oil blend)
- 3 large potatoes
- 2 eggs slightly beaten
- 1 cup grated pecorino Romano cheese
- 1/3 cup flour
- 2 Tbsp. chopped Italian parsley
- 6 mozzarella sticks cut in half
- Salt and pepper to taste
- FOR THE COATING
- 2 large eggs slightly beaten
- 1 cup breadcrumbs
- 1/2 cup grated parmesan
- 2 Tbsps. chopped Italian parsley

Instructions

1. Peel the potatoes and cook uncut in boiling salted water until fork tender. Then mash or rice them
2. In a bowl combine the mashed potatoes, beaten eggs, flour, pecorino Romano, and parsley. Salt and pepper to taste.
3. Mix well to combine, the consistency should be wet enough to form but dry enough as to not fall apart.
4. Using a tablespoon or cookie scoop grab roughly a 1/4 cup of the potato mixture place in the palm of your hand and place a piece of mozzarella cheese in the center

than roll into log shape about 2 inches long. Repeat the process for all the potatoes. You should have 10 -12 croquettes.

5. FOR THE COATING AND FRYING

6. Place the slightly beaten eggs in a bowl in another add the breadcrumbs, grated Pecorino Romano, and Italian parsley
7. Dip each potato croquette first in the egg then roll each one in the breadcrumb mixture. Lay on a parchment lined baking sheet. At this time they can be placed in the refrigerator to set up (can be left overnight) or fried right away.
8. In a heavy pot heat 1 inch of the oil to 350 F.
9. Once the oil reaches frying temperature begin frying the croquettes in batches as to not overcrowd the pan 5-6 minutes or until golden on both sides.
10. Sprinkle with additional salt if preferred and chopped Italian parsley. ENJOY!!!

Heart shaped fondant potatoes

Heart shaped fondant potatoes

When it comes to elevating a simple potato into something elegant and unforgettable, heart- shaped fondant potatoes are a must-try. Originally a French technique, fondant potatoes are known for their crispy golden crust, rich buttery flavor, and melt-in your texture. But why settle for ordinary when you can turn them into heart-shape delights.

These easy heart-shaped fondant potatoes are the prefect way

to add a little extra love to your plate- whether you're planning a romantic dinner, a cozy meal for yourself or even a special family gathering. The beauty of this dish is in it's contrast: a crispy caramelized exterior gives way to an ultra creamy interior, thanks to a slow simmer in broth and butter.

Why you 'll love these heart shaped fondant potatoes

Visually stunning: The heart shape makes them prefect for Valentine's Day, anniversaries. or anytime you want to impress.

Incredible flavor: The slow cooking process infuses the potatoes with rich , buttery goodness with a hint of earthiness from the herbs.

Crispy and Tender: The combination of searing and braising the potatoes creates the ideal texture- crispy on the outside and melt in your mouth tender on the inside.

Not only are these heart- shaped fondant potatoes visually stunning and delicious, but they're also easy to make with just a handful of basic pantry ingredients. You don't need any fancy technique – just good potatoes, butter, broth, and a little patience. The process is easy enough for a weeknight family meal and fancy enough for Saturday night dinner with friends.

Whether you're an experienced home cook or a beginner looking for a foolproof way to elevate your side dishes, this heart shaped fondant potato recipe delivers a restaurant-quality result without the stress!!!

Ingredients

- 4 large russet potatoes

- 3 Tbsp. butter
- 2 Tbsp. olive oil
- 1 cup chicken or vegetable stock
- 2 smashed garlic cloves
- 2-3 sprigs thyme and rosemary
- Salt and pepper to taste

Instructions

1. Peel and cut your potatoes into 1 -1 1/2 inch tall rounds
2. Use a small heart shaped cookie cutter to cut out heart shapes from each round. Or they can be left round shape. Use a potato peeler to smooth the edges of the the potatoes
3. Heat the oil in a skillet over medium high heat add the potatoes in a single layer and sear until golden brown on both sides (about 4-5 minutes pre side)
4. Add the broth, garlic, thyme and butter to the pan.
5. Reduce the heat to medium low, cover and simmer 15-20 minutes, or until the potatoes are fork tender. Or they can be roasted in the oven in an oven proof skillet for 30 minutes in a 375-degree preheated oven.

Easy spinach Ricotta ball recipe

Easy spinach ricotta ball recipe

If your looking for a vegetarian Italian recipe that doesn't compromise on flavor or tradition, this easy spinach ricotta ball recipe is the perfect choice.

These tender cheesy bites are packed with savory flavors of spinach, ricotta, parmesan and fresh herbs all rolled together and baked before being simmered in my easy marinara sauce. They pair deliciously with marinara sauce, a simple salad or a loaf of crusty bread. Plus , they're versatile enough to be made ahead of time, making them a perfect choice for busy weeknight meals or family and friend gatherings.

Trust me , this is one vegetarian dish meat-lovers included - will love.

Why I love this easy spinach ricotta ball recipe

Healthy and delicious: These spinach balls are packed with nutrients from the spinach and cheese making it a healthy meal that's also full of flavor.

Easy to make: This spinach ricotta ball recipe requires just a few ingredients and is simple to prepare , making it perfect for all cooks of all skill levels.

Versatile: You can serve these spinach ricotta balls as an appetizer, snack, side dish or paired with a salad and crusty bread for a complete meal. They're perfect for parties, family dinners or meal prep. They can be make ahead of time and are freezer friendly.

Baked not fried: baking these easy spinach ricotta balls

instead of frying them still gives them a crispy exterior with less oil, making them a lighter, healthier option.

These spinach ricotta balls prove that vegetarian dishes can be just as satisfying and full of flavor as their meat-based counterparts. With their tender texture and cheesy goodness, they are a true celebration of simple, classic Italian ingredients. ENJOY!!!!

Ingredients

- 1 Lb. ricotta
- 2 cups steamed and chopped
- 1/2 cup grated parmesan
- 1/2 cup breadcrumbs
- 1/2 cup flour
- 1 egg
- Salt and pepper to taste
- 4 cups my easy marinara sauce

Instructions

1. Steam the spinach and squeeze out as much of the water as possible
 2. In a bowl mix all the ingredients.
 3. Form into golf size balls bake in a preheated 375-degree oven for 10- 15 minutes
 4. bring the marinara sauce to a slow simmer. Add the spinach ricotta balls and simmer for 10 minutes.
 5. Top with grated parmesan cheese.
 6. ENJOY!!!
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Creamy vegetarian tomato soup

Creamy vegetarian tomato soup

Rich and comforting creamy vegetarian tomato soup is the ultimate comfort food with the perfect blend of bold tomato flavors and velvety smoothness. Made with ripe tomatoes, and aromatic vegetables and herbs. this soup captures the essence of simple, wholesome and deliciousness. The addition of cream elevates the dish to a luscious, satisfying texture that warms the soul with every spoonful. It's a timeless recipe that feels like a warm hug, whether you're enjoying it as a light lunch or pairing it with a hearty sandwich for dinner.

What makes this tomato soup truly special is it's simplicity and versatility . Freshly roasted tomatoes and vegetables lend a rich depth of flavor. while the garlic and fresh basil add an earthy freshness. Roasting the tomatoes and vegetables is a delicious way to highlight the natural sweetness of the tomatoes.

Serving suggestions for this creamy vegetarian tomato soup

This creamy vegetarian tomato soup is as versatile in presentation as it is in preparations. Garnish each bowl with a swirl of sour cream, a sprinkle of freshly cracked black pepper, or even a handful of crunchy croutons for added texture. Pair it with a slice of buttery garlic bread or a classic grilled cheese sandwich for an unbeatable combination. If your are entertaining, serve it in small cups as an elegant appetizer. This soup is more than just a meal it is a celebration of simplicity and deliciousness, perfect for chilly evenings , or a quick, satisfying meal any time of the

day.

As you make this creamy vegetarian tomato soup your own feel free to experiment and add your own personal touch. Whether you prefer it spicy, herby, or extra creamy, it's a versatile recipe that invites creativity. So, grab a pot , gather your ingredients, and treat yourself to a dish that's as comforting as it is delicious. Happy cooking everyone!!!!

Ingredients

- 2 Lbs. ripe tomatoes (Roma or vine ripened)
- 1 red bell pepper
- 2 peeled carrots
- 2 celery stalks
- 1 large onion quartered
- 4 gloves peeled garlic
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 3 cups vegetable or chicken stock
- 1 cup heavy cream
- fresh basil leaves for garnish

Instructions

1. Preheat your oven to 400-degrees
2. prepare the vegetables by cleaning them and cutting into large dice.
3. place the tomatoes, celery, onion, garlic, red bell pepper and carrots in an oven poof dish. drizzle with the olive oil , salt and pepper to taste, and roast for 25-35 minutes until caramelized.
4. Then add the roasted vegetables to a a stock pot or Dutch oven add the stock and cream and simmer over low heat for 10 minutes.
5. use an emersion blender or food processor and blend until smooth.

6. Adjust your seasonings, ladle into soup bowls top with fresh basil leaves. ENJOY!!!!