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**Specialty: Hematology and angiology**

**Country: Italy**



Name of dish	<b>Ferrara's Breadsoup (PANA')</b>	
Ingredients	<b>Ingredients</b>	<b>Quantity (for 4 persons)</b>
	Stale bread cut into pieces the size of walnuts (Approximately 4cm)	300 g
	Beef broth	1.5 liters
	Tomato sauce	4 tablespoons
	Olive oil	50 g
	Grated Parmesan or Goat cheese	As desired
	Rosemary	1 sprig
	Garlic	1 clove
Directions	Put the bread in a tureen and soak with the broth, leaving for about 2 hours until the broth is almost completely absorbed. Put the soaked bread and broth into a heavy saucepan and simmer for about 30 minutes stirring often to avoid sticking to the bottom of the saucepan. Add rosemary and garlic and continue cooking, stirring occasionally for about an hour and half. Take out the rosemary and garlic and add olive oil, salt and pepper leaving to simmer for 10 minutes more. Turn off the fire, add the cheese and mix well. May be served hot or cold.	
Other relevant information	Ferrara's Breadsoup is one of the many recipes in Italian Cuisine which make use of left-over bread (Venetian, Panada, Tuscan, Ribollita, etc).	

	<p>It has a special place due to the type of bread used. The “la coppa” bread used is a twisted bread which first appeared in Ferrara on the duke’s table during the 1536 Carnival. Since then it has been considered Ferrara’s bread of excellence and is still eaten every day in most families.</p>	
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