

POOR MAN'S SOUP

A RECIPE BY COLOMBO RIANI

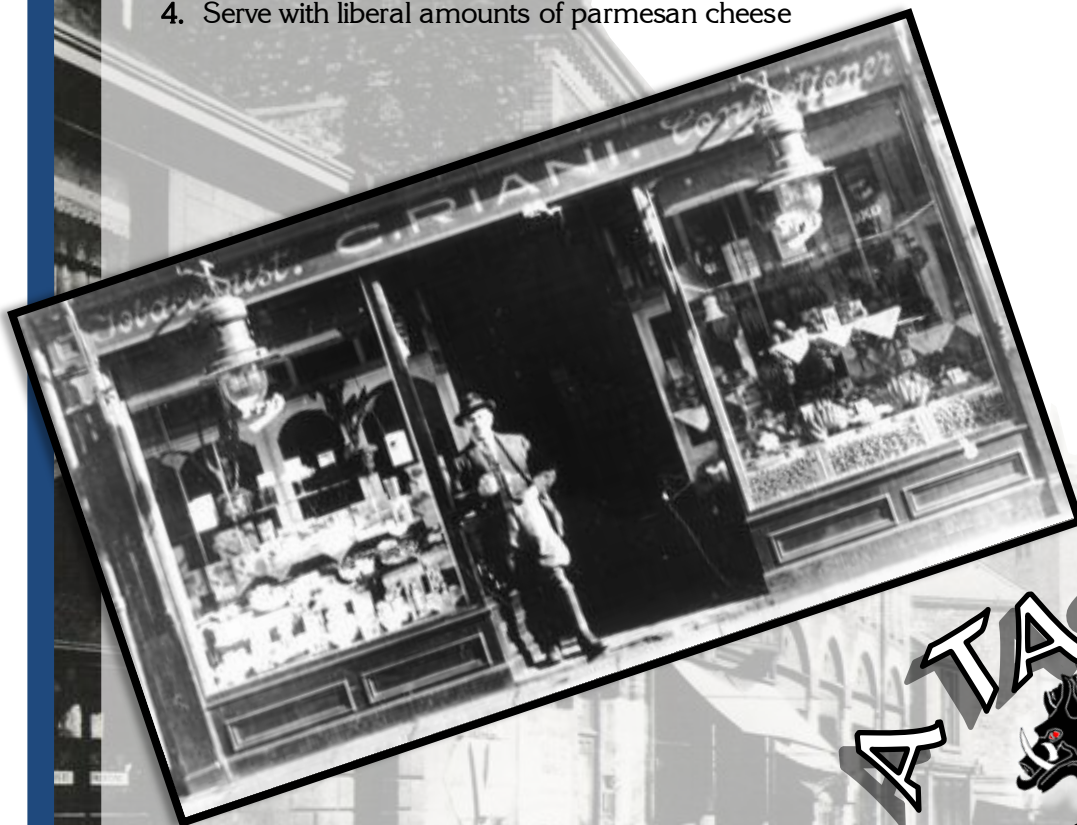
This simple yet tasty recipe has been shared by Jan Hanson, granddaughter of Colombo Riani who owned the café at 67 Newbottle Street. Colombo can be seen below outside the café, around 1920. More recipes from the **A TASTE OF HOUGHTON** series can be found on the **HH** website.

INGREDIENTS

Garlic x several bulbs
Olive Oil x splash
Tomatoes (pureed)
Parmesan cheese
Crusty bread (thickly sliced)

METHOD

1. Gently fry the garlic in the olive oil
2. Add a dash of water and thoroughly mix in the pureed tomatoes
3. Spread the mixture on the crusty bread
4. Serve with liberal amounts of parmesan cheese



A TASTE OF
HOUGHTON



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