

RIBOLLITA SOUP

(Serves 8)

10 oz of dried Borlotti, Cannelini or Great Northern beans, soaked overnight
6 tbs. of E.V.O.O
2 stalks celery, finely chopped
3 whole garlic cloves
2 garlic cloves, finely chopped
1 onion, finely sliced
2 leeks, finely sliced
2 medium carrots, diced
10 oz. Swiss chard finely sliced
1 lb of kale, finely sliced
2 medium potatoes, diced
Freshly ground pepper
2 tablespoon of tomato paste
4 cups beef stock
2 zucchini, diced
10 basil leaves
5 sage leaves
10 oz white country-style white bread cut in ½ in. slices

Drain the beans and put them in a saucepan covered with cold water, few sage leaves and two garlic cloves, 1 tbs. of E.V.O.O. Bring to boil and then, gently simmer for about 1 hour, remove the foam that comes up and add salt when they are almost cooked. Discard the sage and purée half of them.

Meanwhile, in a stockpot heat the oil. Add the onion, garlic, the celery, the leek, the carrots and sauté until they are clear. Add the rest of the vegetables and season with salt, pepper and the tomato paste. Stew for about 10 minutes, then add the stock; add the pureed beans and hot water, if necessary. Simmer for about 1 and ¼ hour.

Toast the bread slices and rub them with garlic. Place the bread in a heavy – bottomed large pan and pour ladles of soup together with the left whole beans. Drizzle with extra virgin and simmer, covered, on a low fire for about 15minutes. Serve with a generous drizzle of extra virgin olive oil in a large soup bowl.

Submitted to Villa Vita by Chef Giuseppe Mazzocchi, "The Tuscan Cook"

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