



*Elvea, festa all'italiana*

## Ribollita



### Ingredients for 4 Persons

|               |                                 |
|---------------|---------------------------------|
| 5 tablespoons | olive oil                       |
| 1             | onion                           |
| 1             | carrot                          |
| 1 stalk       | green celery                    |
| 1 tablespoon  | garlic                          |
|               | freshly ground black pepper     |
|               | salt                            |
| 400 g         | cooked cannellini beans, canned |
| 400 g         | ELVEA peeled whole tomatoes     |
| 1 liter       | vegetable stock                 |
| 1 sprig       | rosemary                        |
| 1 sprig       | thyme                           |
| 500 g         | chopped kale                    |
| 4 large       | wholegrain breads, toasted      |
| 1             | red onion                       |
| 45 g          | parmesan cheese                 |

### Preparation

- Heat 2 tbsp. olive oil in a large pot over medium heat. When the oil is warm, add the onion, carrot, celery and garlic. Season with pepper and salt and fry the vegetables until soft, while stirring occasionally. This takes about 5 to 10 minutes.
- Preheat the oven to 220 °C. Let the beans drain and rinse well. Put the beans in the pot with the tomatoes and the tomato juice, the stock, the rosemary and the thyme. Bring to a boil and then reduce the heat so that the soup gently bubbles. Cover and cook, stirring once or twice to break the tomatoes, until all flavours have mixed, for about 15 to 20 minutes.
- Remove the sprigs of rosemary and thyme and discard them. Now stir in the kale. Taste and adjust seasoning if necessary. Place the slices of bread on top of the stew. Sprinkle the red onion slices and finish with the remaining 3 tbsp. oil. Finish with the Parmesan cheese.
- Put the cooking pot in the oven and bake until the bread, the onion and the cheese are brown and crunchy. This takes approx. 10 to 15 min. (If your pot fits under your grill, you can also colour everything brown.)





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- Divide the soup and the bread over 4 bowls and serve.

