



# save a CRUST

## Ribollita



### Ingredients

- ½ tablespoon olive oil
- 1 large onion (200g) finely chopped
- 1 leek (80g) chopped
- 2 garlic cloves finely chopped
- ½ teaspoon dried thyme
- 1 carrot (150g) finely chopped
- 2 stalks celery (100g) finely chopped
- 2 medium vine tomatoes (140g) deseeded and roughly cubed
- 600ml vegetable stock (plus extra water if required)
- 2 sprigs of fresh thyme
- 1 tin cannellini beans (240g drained)
- 20g freshly grated parmesan (or vegetarian alternative)
- 100g black kale
- Sea salt, black pepper and extra parmesan to season (optional)
- Ciabatta or stale bread to serve (optional)

### Method

- 1) Heat the oil in a large pan. Add the onions and leeks and cook on a medium heat until softened. Add garlic, dried thyme, carrot and celery then stir and continue to cook. Next add the tomatoes, stock and fresh sprigs of thyme. Stir and bring to the boil. Pop on a lid, reduce the heat and simmer for 15 minutes.
- 2) After 15 minutes remove the lid and stir in the cannellini beans and freshly grated parmesan. Cook for a 2-3 minutes.
- 3) Next transfer a 3rd of the soup to a blender and blend until smooth. Pour the smooth part of the soup back in with the chunky soup and mix well. Stir in the black kale. Pop the lid back on and simmer for a further 5 minutes or until the kale has just started to wilt.
- 4) Remove the lid, season with sea salt, black pepper and parmesan, then serve.
- 5) To stick to the traditional recipe of Tuscan Ribollita soup, line the serving bowls with stale bread (or slices of ciabatta if you prefer) and pour the soup over the top. The bread soaks up the soup and thickens it.