

CEREAL MINISTRONE



Chef: Giovanni Pace

Method

Serve 6

Peel the boiled potato and mash it with a fork. Put it in a saucepan together with the legume and cereal soup and 800 ml of broth made with the beef stock. Boil for a few seconds, then remove from the heat. Pour it into bowls with a dash of olive oil and a teaspoon of Genoese pesto in the centre. If desired, add cracked black pepper.

Menù Ingredients

1 tin Zuppa di Legumi e Cereali - Legume and Cereal Soup - ZP1

60 g. Pesto alla genovese fresco (Fresh Genovese pesto) - WH0X

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

q.s. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1

Ingredients

1 Boil potato, skin on

q.s. Black pepper