LEEK AND LENTIL SOUP



Menù Ingredients

1 Tin Zuppa di Porri e Lenticchie - Leek and Lentil Soup - ZQ1X

q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1

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

Ingredients

1 Spring of Rosemary

q.s. Salt & Pepper

Chef: Monica Copetti

Method

Serve 6

Rehydrate the shallots in cold water for 30 seconds, and sautè them in extra virgin olive oil together with a sprig of fresh rosemary. Add the leek and lentil soup and dilute it with the stock, made following the instruction on the package, until you reach the desired consistency. Simmer for few minutes and serve in a bowl with a drizzle of extra virgin olive oil and cracked black pepper.

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