RIBOLLITA TOSCANA SOUP



Menù Ingredients

1100 g. Ribollita Soup - XF1X

q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA1

Ingredients

q.s. Black Pepper

q.s. Parmigiano Reggiano Cheese

240 g. Tuscan Bread

Chef: Leonardo Pellacani

Method

Serve 6

In a pot bring to a boil 800 ml. of water and make the stock using the Menù product following the instruction on the package. Add in the ribollita and bring to a boil. Meanwhile, cut the bread into thin slices. At the bottom of a casserole, arrange the slices of bread and distribute the ribollita and a drizzle of oil over it; repeat until you get few layers, then let it rest in the refrigerator for five hours so the bread will soak in all the flavour. Heat the ribollita on the stove and serve with a drizzle of extra virgin olive oil, cracked pepper and a sprinkle of grated parmigiano reggiano cheese

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