RUSTIC SOUP



Menù Ingredients

1200 g. Zuppa di Legumi e Cereali - Legume and Cereal Soup - ZP1
20 g Buon brodo vegetale - BC1X
300 g. Soffritto pronto a base di verdure fresche – Ready to use Mirepoix - B10K
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
q.s. Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010

Ingredients

q.s. Sage leaves
q.s. Black Pepper

Chef: Leonardo Pellacani

Method

Serve 6
Prepare the stock following the instruction on the package. In the meantime, in a sauce pan with the extra virgin olive oil , add the vegetables and slightly brown them. Then add the legume and cereal soup, add the boiling vegetable stock (depending on the consistency you want to obtain, add more or less broth). Season with few sage leaves and bring to a boil. Arrange the toasted bread on the plates and pour the soup over them. Complete with a drizzle of extra virgin olive oil and garnish with a few sage leaves.

Gluten Free Method

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