

VEGETABLES MINISTRONE



Chef: Monica Copetti

Method

Serve 6

In a pot bring to a boil the water with the minestrone (if you prefer it thicker add less water). Season the soup with the granular bouillon and some pepper. Before serving, drizzle some extra virgin olive oil. Serve the minestrone hot with grated parmigiano reggiano.

Menù Ingredients

1 Pinch Grancuoco granulare - Grancuoco Granular Stock - BH1

1 Tin Minestrone di verdure - Vegetable Minestrone - ZA1

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

Ingredients

q.s. Salt & Pepper

100 g. Parmigiano Reggiano Cheese

1 litre Water