

Ribollita

WITH CAVOLA NERO AND LEEKS

Ingredients

- 3 tbsp olive oil
- 3 slices of prosciutto, smoked bacon or pancetta. finely chopped. Obviously this can be omitted if you want to keep it vegetarian or vegan
- 2 onions peeled and diced
- 2 sticks of celery trimmed and chopped
- 3 small carrots washed and chopped
- 4 cloves of garlic peeled and chopped
- 1 leek finely chopped (wash if it looks at all gritty)
- 1 tbsp chopped thyme and rosemary (or use 2 bouquet garnis)
- 2 bay leaves
- 1 small chilli, finely chopped
- 2 tsp fennel seeds, optional
- 1 can Mutti chopped tomatoes
- 1 drained can of beans such as cannellini, black eyed beans, haricot, butter or chickpeas
- 250g Cavolo Nero finely chopped, including the stalks or any other cabbage in season.
- 1 litre vegetable stock as described above.

Method

Prep time, 20 minutes . Cook time 30-40 minutes

Use a heavy bottomed casserole as this is a nice slow cooked chunky soup -great to serve at the table.

Heat the olive oil in the casserole and add the prosciutto, and all the chopped vegetables and herbs. Cook over a medium heat for 15-20 mins stirring occasionally. The idea is to get the vegetables to release all their lovely flavours into the pan without colouring them.

Once the vegetables are soft add the fennel and chilli if using along with the tomatoes and beans.

Add the Cavolo Nero and stock and bring to a gentle simmer. Cook for 20-30 minutes until the cabbage is soft and the soup is slightly thickened. Season with salt and freshly ground black pepper.

Ladle into bowls with Parmesan and a drizzle of olive oil to finish.

Serve with delicious crusty bread from the Secrett's bakery section, The Hungry Guest and Sødtt Hygge Bakery are available in the Farm Shop.