



Ribollita Soup

(Submitted by Irene Pardini)

(Served at the "All Things Tuscan" event)

Ingredients:

1/3 lb pancetta, finely diced
1/4 cup olive oil
3 onions chopped
4 ribs of celery, finely diced
3 carrots, finely diced
1 bunch Swiss Chard or Kale roughly chopped
1 teaspoon kosher salt
1 head of garlic, cloves peeled and chopped
1 bay leaf
2 1/2 tablespoons of oregano
1/2 cup chopped parsley
1 - 15 oz can of white beans
Pepper to taste
1 teaspoon red pepper flakes (optional) Will give soup a bite if used. Good even without it.
1 loaf day old Ciabatta bread cut into small pieces.
1 - 32 oz of Chicken Broth (use low sodium)
Extra Virgin olive oil to finish.

Over medium heat in a large pot cook the pancetta to render fat. Add the 1/4 cup olive oil, then the chopped celery, carrots and onions. Cook until soft.

When the vegetables are soft add salt and garlic and cook until soft. Add the swiss chard or kale and cook until soft.

Add the beans and the chicken broth. Add enough water to cover vegetables.
Add bay leaf, oregano, parsley, ground pepper and red pepper flakes if using.

Bring to a boil and cook until vegetables are done. Soup can be made up to this point and frozen. If you are serving it the day it is made, add enough ciabatta gradually. Stop when there is plenty of bread but still plenty of broth. You may not need all the bread.

When ready to serve, ladle into bowls and drizzle with a tablespoon of extra virgin olive oil.
Serves 10.