

Ribolita (White Bean & Tuscan Kale Soup)



Ingredients

- 3 cups cooked cannellini beans
- 1 bunch of cavolo nero (Tuscan Kale) washed and chopped
- 2 litres of vegetable stock
- 1 tablespoon of olive oil
- 1 medium sized onion, finely chopped
- 4 celery stalks, finely diced
- 2 potatoes, washed and diced
- 4 garlic cloves, smashed
- 2 bay leaves
- Salt and pepper to taste
- 1 tablespoon of smokey paprika
- 1 cup of cherry tomatoes
- 1 teaspoon of oregano
- 1/2 teaspoon of turmeric

Method

1. Sauté onion in olive oil then add celery and continue to sauté
2. until soft.
3. Add potato, kale and garlic and sauté for a further 5 minutes.
4. Add stock, beans, tomatoes and herbs to pot and bring to a boil.
5. Simmer on a medium heat for 30 minutes allowing flavours to develop and potato to soften.
6. Season and serve. You can garnish with fresh herbs like parsley or add some grated pecorino cheese.