



Miele

Winter minestrone

By Miele

40 minutes

Preparation time

50-60 minutes

Cooking time

4 serves

Serves

INGREDIENTS

1 tbsp extra virgin olive oil
1 red onion, peeled and chopped
1 large carrot, peeled and chopped
2 sticks celery, chopped (keep the softer celery leaves and shred)
150 g pancetta, rind removed, diced (keep the rind)
6 garlic cloves, finely sliced
9 sage leaves, finely shredded
1 bunch of parsley, stalks, finely chopped (leaves shredded and reserved for later)
1 x 400 g tin whole peeled tomatoes
2 x 400 g tins cannellini beans, drained and rinsed
4 cups (200 g) cavalo nero, shredded
1 litre chicken stock
1 celeriac, peeled and diced
Parmesan rind (optional)
Salt flakes and black pepper, to taste
2-3 tsp red wine vinegar, to taste (optional)

To serve

Grated parmesan
Olive oil

METHOD

1. Heat olive oil in a large pot on medium-high heat, induction setting 7.
2. Add onion, carrot and celery. Season with salt and gently sauté for 10 minutes.
3. Add pancetta and continue to sauté for a further 10 minutes.
4. Add garlic, sage and parsley stalks, sauté for an additional 5 minutes.
5. Using your hands, squash the whole peeled tomatoes and add them to the pan, cook for 2-3 minutes.
6. Add two-thirds of the beans, half the cavalo nero, chicken stock and celeriac. Add the reserved pancetta rind and parmesan rind if using.
7. Bring to the boil and then simmer for 30 minutes, or until the celeriac is soft.
8. Squash the remaining beans (or blend) to a paste. Add pureed beans and remaining cavalo nero. Stir through and allow the bean paste to be dispersed through the soup and thicken.
9. Remove the pancetta rind and parmesan rind. Stir through shredded parsley and celery leaves. Season to taste with salt, pepper and red wine vinegar, if using.

To serve

1. Serve in warm bowls, top with grated parmesan and a drizzle of olive oil.

Hints and tips

- You may require more chicken stock, depending on desired thickness.