

Beppi's

Minestrone Friulano

Ingredients

*100gms Lima beans
100gms split dried peas
100gms Borlotti beans
4 garlic cloves diced
1 head of garlic
4 bay leaves
4 large roma tomatoes diced
2 potatoes diced
4 medium sized carrots diced
4 onions diced
2 celery stalks diced
1 bunch of English spinach roughly chopped
4 litres of chicken stock
100gms ditalini pasta
100ml olive oil*

Instructions

Chicken Stock

Boil together for 3 hours 4kg of chicken bones, 2 diced onions, 2 diced carrots, one diced celery stalk, 4 bay leaves, one head of garlic. After 3 hours strain broth & set aside.

Soup

Take all the dried beans & place in a pot covered with water leave overnight to soften then bring to boil & allow to cook until soft approx 1 hour. Set them aside

In a second pot heat olive oil & add carrots, garlic onions, tomatoes & celery & cook until soft & slightly brown

Add to the pot 4 litres of chicken stock the ditalini pasta, diced potato, spinach & bay leaves & bring to the boil

Once boiling add the beans & then turn down the heat & simmer for a further 30 minutes

Serve in bowls with grated parmesan cheese

Beppi's Restaurant

21 Yurong St East Sydney NSW 2010

Australia

(02) 93604558

beppis@beppis.com.au

www.beppis.com.au