



Ribollita

A simple, classic Tuscan soup, whose name literally means "reboiled". Like most Tuscan cuisine, the soup has peasant origins. It was originally made by reheating (ie. reboiling) the leftover minestrone or vegetable soup from the previous day.

- 2 cups cannellini beans, drained and rinsed**
- ½ cup extra virgin olive oil**
- 1 tbs fresh garlic, chopped**
- 1 tbs fresh rosemary, chopped – or dried rosemary to taste**
- 1 large onion, chopped**
- 1 large carrot, peeled and chopped**
- 1 large Yukon gold potato, diced**
- 2 celery ribs, chopped**
- 1 bunch kale, chopped roughly**
- 1 cup canned tomatoes, chopped**
- 2 cups chicken stock**
- 3 slices day-old, crusty bread**
- Grated parmesan cheese, optional**

Mash one cup of the beans in a bowl with the back of a fork until smooth. Set aside. Gently cook garlic, rosemary, onions, celery, carrot and kale in the oil for about 20 minutes in a heavy-bottomed soup pot, stirring occasionally. Add both mashed and whole beans, chicken stock, potato and tomatoes. Simmer gently for at least one hour. Add bread and simmer until it's completely dissolved into the soup. Taste. Adjust seasoning with salt and pepper. Serve (preferably the next day), drizzled with olive oil and parmesan.

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