



*Elvea, festa all'italiana*

## Smoked minestrone with tortellini and parsley pesto



### Ingredients for 7 Persons

|                |                                     |
|----------------|-------------------------------------|
| 3 tablespoons  | olive oil                           |
| 2 small slices | bacon cut into small pieces         |
| 1              | onion                               |
| 2 cloves       | garlic                              |
| 1 stalk        | leek                                |
| 3              | carrots, finely sliced              |
| 2 stalks       | (yellow) celery                     |
| 1              | zucchini in brunoise                |
| 1              | potatoes                            |
| 0,10 dl        | chicken stock                       |
| 1 can          | chicpeas                            |
| 700 g          | ELVEA peeled red Datterini tomatoes |
|                | salt                                |
| 200 g          | kale                                |
| 250 g          | tortellini with cheese              |
|                | balsamic vinegar                    |
|                | parmesan cheese                     |
| 0,50 handful   | fresh basil                         |
| 2 tablespoons  | roasted pine nuts                   |
| 2 cloves       | garlic                              |
| 2 tablespoons  | parmesan cheese                     |
| 1 tablespoon   | olive oil                           |
| 0,50 handful   | parsley, chopped                    |

### Preparation

For the soup:

- Heat 1 tbsp. olive oil in a large pot over medium heat. Add the pieces of bacon and cook for a few minutes or until they start colouring. Add another 2 tbsp. of oil together with chopped onion, garlic and leek. Keep cooking while stirring regularly until everything is soft.
- Add the chopped carrot, celery, zucchini and potato and stir well for a minute or two. Add the stock, the chickpeas and then the tomatoes. Season with a few pinches of salt (be careful if your stock is already





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salted).

- Bring the soup to a boil, reduce the heat and cook for 30 to 40 minutes, until the potato pieces are just soft. Add the kale and the tortellini and cook for another 5 to 7 minutes until they are both soft and tender. Taste and add extra salt if necessary.
- Serve with a spoonful of pesto, a few drops of old balsamic vinegar and a generous portion of grated Parmesan cheese, if you wish.

For de basil or parsley pesto:

- Chop all the ingredients together until you obtain a nice, fine pesto. Use it as a finishing touch for the minestrone.

