



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.

