

# P · R · I · M · V · S

## MINISTRONE WITH PESTO

TIME: 32 M

LEVEL: EASY

### INGREDIENTS

Servings 4

For minestrone

15 g potatoes

15 g peas

15 g pumpkin

15 g spring cabbage

15 g broad beans

15 g zucchini

15 g french beans

15 g beans

15 g cannellini beans

1 tomato

15 g celery

15 g carrot

15 g onion

2 tablespoons PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP

100 g Parmigiano Reggiano cheese

150 g PRIMVS PASTA DI GRAGNANO IGP

12 cups water

1 clove of garlic

coarse salt to taste

1 tablespoon parsley, chopped

PRIMVS PESTO GENOVESE DOP



### 1 hour preparation

1 hour preparation In a pot full of boiling water, put the vegetables, cleaned and cut into small pieces (to taste, onion, garlic, parsley and celery can be chopped separately and added during cooking). Cook over very high heat for a few minutes, then lower the heat and leave to cook with the pot covered. Stir the minestrone frequently to avoid the softened vegetables sticking to the bottom of the pot. Half-way through cooking, add a glass of PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP, the Parmesan cheese and the coarse salt. Using a tablespoon, roughly crush the potatoes and the beans to gradually thicken the minestrone. When the vegetables are almost breaking up, and the minestrone is dense and creamy, add the shape of PRIMVS PASTA DI GRAGNANO IGP you prefer. When the PRIMVS PASTA DI GRAGNANO IGP is cooked, remove from the heat and add the PRIMVS PESTO GENOVESE DOP, stirring with a wooden spoon. Pour the minestrone into soup plates and serve warm, after 15 minutes rest in the individual plates.