

# THE NEFF KITCHEN



For lovers of food and NEFF appliances.



## Minestrone Soup

By Warren Carle

Serves: 6-8

Cooking time: 30 minutes

Prep time: 20 minutes

### Ingredients

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100 g pancetta  
4 Roma tomato  
1 large potato  
2 carrots  
3 celery stick  
1 brown onion  
50 ml olive oil  
2 cloves garlic, crushed  
1 chilli chopped, optional  
2lt chicken stock  
100g orecchiette or macaroni pasta  
1 can borlotti beans  
1 bunch basil, leaves picked and chopped  
Salt and pepper to taste

### Method

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Dice the pancetta, tomato, potato, carrots, celery and onion all into 1cm dice. (you can roughly chop the onion celery and carrot in a food processor if needed)

Strain and rinse the borlotti beans.

Place a large pot on induction, level 7 or 8 on FlameSelect. Add the olive oil and pancetta and fry for 2-4 minutes or until it has coloured golden brown. Add the onion, celery, carrots, garlic and chilli, fry until the onion becomes transparent then add the chicken stock and tomato, bring to the boil. Once boiling add the potato and pasta and cook for a further 20 minutes before adding the borlotti beans and basil. Season with salt and pepper and then serve.