

# Beppi's

## *Minestrone Friulano*

### Ingredients

*100gms Lima beans  
100gms split dried peas  
100gms Borlotti beans  
4 garlic cloves diced  
1 head of garlic  
4 bay leaves  
4 large roma tomatoes diced  
2 potatoes diced  
4 medium sized carrots diced  
4 onions diced  
2 celery stalks diced  
1 bunch of English spinach roughly chopped  
4 litres of chicken stock  
100gms ditalini pasta  
100ml olive oil*

### Instructions

#### Chicken Stock

*Boil together for 3 hours 4kg of chicken bones, 2 diced onions, 2 diced carrots, one diced celery stalk, 4 bay leaves, one head of garlic. After 3 hours strain broth & set aside.*

#### Soup

*Take all the dried beans & place in a pot covered with water leave overnight to soften then bring to boil & allow to cook until soft approx 1 hour. Set them aside*

*In a second pot heat olive oil & add carrots, garlic onions, tomatoes & celery & cook until soft & slightly brown*

*Add to the pot 4 litres of chicken stock the ditalini pasta, diced potato, spinach & bay leaves & bring to the boil*

*Once boiling add the beans & then turn down the heat & simmer for a further 30 minutes*

*Serve in bowls with grated parmesan cheese*

## *Beppi's Restaurant*

*21 Yurong St East Sydney NSW 2010*

*Australia*

*(02) 93604558*

*beppis@beppis.com.au*

*www.beppis.com.au*