



## Ribollita on a Ciabatta Bread

### Total ingredients needed for the recipe

2 garlic cloves	1 Ciabatta Bread per 2 servings
1/2 cabbage	Superior quality olive oil
2 tomatoes	Fresh herbs (thyme or rosemary)
2 large onions	100 ml dry beans
1 zucchini	
3 carrots	
3 celery sticks	
1 L broth obtained from the cooking of the beans (if insufficient, complete with chicken broth)	

### Ingredients and instructions for the flavouring of the broth

100 ml dry beans  
 1/2 onion  
 1 rosemary sprig  
 1 garlic clove

Place the dry beans, half onion, rosemary sprig and garlic clove in a container, cover with water and let soak for 24 hours. Cook the beans in the same water and ingredients for 40 minutes. Drain the beans, reserving the broth and discard the half onion, rosemary sprig and garlic clove.

### Ingredients and instructions for the fried bread

Ciabatta bread  
 Olive oil  
 Fresh herbs (thyme or rosemary)  
 1 garlic clove, diced

Remove the crust of the bread and sprinkle generously with olive oil. Toast in the oven with the garlic and herbs.

### The Ribollita

Dice the tomatoes, onions, zucchini and carrots into small pieces. Cut the cabbage into large segments. Cut the celery crosswise to obtain slices while keeping its curved shape. Start cooking the onions and carrots in olive oil. Add the broth and the remaining vegetables and cook until desired tenderness is reached. Add the cooked beans and additional chicken broth if needed. To serve, place a bread slice in a bowl and pour soup on top. Let the bread soak up the broth before tasting...