



Minestrone

100g	white kidney beans
250ml	olive oil
1	leek, chopped finely
1	onion, cubed or paysanne
1	carrot, cubed or paysanne
1	stem celery
30g	HACO Chicken Stock powder
1.5 litres	water
50g	potato, peeled and cubed
100g	elbow or shell pasta
1	snow peas
1	zucchini, cubed
1	tomato, peeled, seeded and cubed
4	cloves garlic, peeled
20	sweet basil leaves
20g	almond flakes
100g	grated parmesan
	salt and pepper to taste
1	baguette, sliced and toasted

- Dissolve 30g **HACO Chicken Stock powder** into 1.5L boiling water and stir well.
- Soak kidney beans in cold water for at least 12 hours and cook 40 minutes in salted water. Drain and set aside.
- Heat up the olive oil in a casserole over low heat, add the leek and onion, and cook, stirring, for 2 minutes. Add carrot, celery, tomato and cook for 2 minutes. Pour in the chicken stock (or water) and add the beans and potatoes. Season to taste and simmer for 10 minutes. Add pasta, and cook on medium heat for about 8 minutes, or until pasta is firm to the bite (al dente). Stir in the snow peas, zucchini and tomato.
- To prepare pesto, combine all the ingredients in a food processor and process to a paste (or pound using a mortar and pestle), seasoning to taste with the salt and pepper.
- To serve, ladle hot soup into dish and top with a big dollop of pesto. Serve with the bread.