

RIBOLLITA



Rosie's Preserving School
PRESERVING PRESERVING

EQUIPMENT LIST

- chopping board
- knife
- ladle
- wide mouth funnel
- small dish
- cloth
- head space gauge
- your chosen jars and seals

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie

INGREDIENTS

For the Soup:-

<input checked="" type="checkbox"/>	leeks, white and green parts	750g	1.5lbs
<input checked="" type="checkbox"/>	celery stalks	2	
<input checked="" type="checkbox"/>	carrots	2	
<input checked="" type="checkbox"/>	red chilli	half	
<input checked="" type="checkbox"/>	San Marzano tomatoes	2 tins/jars	
<input checked="" type="checkbox"/>	white beans	1 can or PC jar	
<input checked="" type="checkbox"/>	water or stock	2 litres	4.5 pints
<input type="checkbox"/>	garlic	1 clove per jar	
<input checked="" type="checkbox"/>	olive oil	2-3 tablespoons	
<input checked="" type="checkbox"/>	dried oregano	1 tablespoon	

To Serve per jar:-

- small bunch of cavanero kale or similar
- Bouquet garni of rosemary sprigs, thyme sprigs, bay leaves tied together
- 6 slices ciabatta 3 cms thick
- 2-3 cloves whole garlic
- 2-3 tabslespoons olive oil
- sea salt to taste
- parmesan cheese

METHOD

BEFORE THE WORKSHOP

Get your jars, lids and seals organised

Canner prepped with water, on a low heat

Wash the leeks thoroughly

WORKSHOP

Chop the leeks and wash thoroughly - use the green parts as well as the white. Drain well

Heat the oil in a large pan and add the leeks with a pinch of salt; cook over a medium heat until tender but not coloured

Add a little more oil and the sliced chilli and cook until the leeks start to caramelise

Add celery and carrot, both chopped, and stir to combine

Add the tomatoes and break up slightly, add the oregano and stir in

Add the cannellini beans, pour in the water or stock, stir well

Fill your jars allowing 3cms/1 inch headspace. Debubble and then wipe the rims with vinegar on a paper towel.

Add the seals and screw lids/rings.

Add to the canner, add 2 tablespoons vinegar to the water in the canner, then close the lid. Process at 75 mins 10psi for 500ml jars, 90 mins 10 psi for 750ml upwards

METHOD

WORKSHOP cont' d

To serve:-

Make a bouquet garni of the rosemary, thyme, and bay leaves

Empty the jar of soup into a large pan, add the herbs, put over a medium heat. Adjust the consistency by adding more water if necessary.

Tear the Cavanero kale into pieces and then add to the pan

Toast the ciabatta slices, rub with the cloves of garlic on both sides and drizzle with olive oil

When ready to serve grate in a quantity of parmesan cheese or similar and top the soup with torn pieces of the garlicky bread. The topping should be really crunchy for this soup to retain its traditional style

You can vary the additions to this soup depending on the season and your own likes and dislikes. However you decide to serve it you will find it a real crowd pleaser – and filler! Great for an after football/rugby warmer or when returning from a Boxing Day walk

TOP TIP: Save any ends of parmesan cheese – the outer rind. These can be added to soups when cooking or reheating and they will impart a great flavour. If it is still solid when you are going to serve, remove and wash, dry and keep in the fridge until next time.

Waste not, want not!