

MINISTRONE



USED BRESC PRODUCTS



Bresc Pesto alla Genovese 450g



Bresc Pesto alla Genovese without garlic 450g

INGREDIENTS

10 

- 3 onion
- 5l broth (vegetables)
- 10 stalks of celery
- 3 small leek
- 5 tomatoes
- 375g potatoes (optional)
- 3 carrot
- 15 basil leaves
- 5 bay leaves
- pepper
- extra virgin olive oil
- 250 grams large pasta shells
- 80 grams Bresc Pesto alla Genovese DOP or Bresc Pesto alla Genovese without garlic
- Parmesan cheese

PREPARATION METHOD

Chop the vegetables and prepare the minestrone with the ingredients above. Using vegetable broth keeps it a vegan dish; but, of course, use beef broth and soup meat as desired.

When the basic minestrone is ready, add the pasta and cook with it until al dente.

Prepare a deep plate with this minestrone and arrange the pasta shells so that the Bresc pesto alla Genovese can be drizzled into the shells, and around them.

Garnish with some grated Parmesan cheese and cress, for example.