



Soup cup with holder · 0,3 l, ø 13 cm, h 5,6 cm · no. 1991/013

## MINISTRONE WITH BASIL PESTO

### SERVES 4:

1 bunch each white and green asparagus, 1 zucchini, 6 stems celery, 1 bunch young carrots, 800 g fresh peas, 4 tbsp. broad bean seeds, 200 g sugar snaps, 6 oven tomato filets, 1 tsp. dried oregano, 4 tbsp. best olive oil, Fleur de Sel, pepper from the mill, 1 l poultry or vegetable broth  
For the Pesto: 1 bunch basil, 1 tbsp. roasted pine nuts, 1 tbsp. grated Parmesan, Approx. 250 ml best olive oil, Fine sea salt, pepper from the mill

### PREPERATION:

For the Minestrone: Peel the whole white asparagus, the green one just the bottom third, break off the stringy ends. Clean, wash and slice the zucchini and celery.

Take the peas out of their coat, take off the skin of the broad beans. Clean, wash the sugar snaps and cut off the ends. Peel, wash the potatoes and quarter.

Heat the olive oil in a big pot, first lightly braise the potatoes, carrots and oregano. Then add the sugar snaps and braise for a short time.

Pour in the broth, cook the vegetable covered on medium heat for about 20-30 minutes until done, then season again with salt and pepper.

For the basil pesto: Pick the leaves from the basil twigs, wash and toss dry.

Put all ingredients into a mixer and blend.

Gradually add the olive oil and mix until a fine paste develops. Season the basil pesto with salt and pepper.

Shortly before the end of the cooking time cut the oven tomato filets into stripes and warm in the soup for a moment. Eventually season the Minestrone with Fleur de Sel and spread onto preheated deep plates. Sprinkle some basil pesto onto each and serve with the leftover pesto.