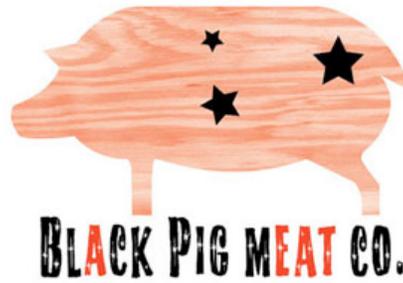


zazu
kitchen + farm



zazu ribollita with da vero olio nuovo
a tuscan bread and bean soup

This is the perfect soup to showcase olio nuovo which becomes available in early november. In Tuscany, the Italians won't even consider finishing with olive oil by summer, they'd rather wait for the new oil. This soup is intended to be a use for the kitchen's leftovers. We love it so much that when we moved to Sonoma, John's first goal was to grow everything for this soup himself, including the olives!

2 cups fresh shell beans (or dry white beans)
2 bay leaves
4 cloves peeled garlic, divided
2 stalks celery
2 carrots, peeled
1 onion, peeled
1 leek, white part only
good quality extra virgin olive oil (like da vero made in healdsburg)
1/2 savoy cabbage, cut into thin ribbons (chiffonade)
1 bunch lacinato kale, stemmed and cut into chiffonade
6 cups water
kosher salt and freshly ground black pepper
1/2 loaf day old rustic bread, crust removed

If the beans are dried, cover the beans with water and soak overnight. Cook the beans with the bay leaves and 2 of the garlic cloves until soft, about 1 hour.

Strain reserving 1 cup of the liquid to add to the soup.

Process the remaining 2 cloves garlic with the celery, carrot, onion, and leek until very fine, but not wet (still with tiny pieces of the vegetables, not a puree). Sauté the vegetables in about 1/4 cup extra virgin olive oil on medium-low heat until fragrant and slightly browned, about 10 minutes. Add the beans and their cooking water, cabbage, chard, and water. Let simmer approximately an hour. Season to taste with salt and pepper.

Crumble the stale bread into chunks and place a handful of the bread in each bowl. Ladle soup over and let sit a few minutes for bread to soften and broth to be absorbed. Finish each bowl with more extra virgin olive oil and freshly ground black pepper