

CHICKPEAS SOUP



Chef: Monica Copetti

Method

Serve 6

In a pot with evoo brown a clove of crushed garlic with a sprig of fresh rosemary. Add the chickpea soup and incorporate some stock made with the granular bouillon, until you reach the desired consistency. Season the soup and serve with toasted garlic bread, a drizzle extra virgin olive oil and cracked black pepper.

Menù Ingredients

1 Tin Zuppa di ceci - Chickpea Soup - ZM1X
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Pepper
1 lt. Water
250 g. Toasted Bread
1 Garlic clove
1 spring of Rosemary