

# *Pistou Soup*

## *Ingredients*

For the pesto:

- 150 g grated cheese (Emmental or Gruyère)
- 1 head of garlic
- 1 glass of olive oil
- 1 bunch of basil
- 2 tomatoes (or 1 can of crushed tomatoes)

For the soup

- Salt, pepper
- 2 onions
- 1 stalk of celery
- 250 red beans
- 350 green beans
- 5 zucchini
- 2 potatoes

## *Preparation*

- The day before, soak the red beans
- The same day, drain the beans and cook them in a casserole dish with 3L of water for 2 hours (40 minutes if pressure cooker), salt and pepper.
- Cut all the vegetables into pieces, and put them in the casserole dish, season with salt and pepper.
- Cover and cook over low heat for at least an hour
- For the pesto:  
Mix together the head of garlic, the basil, the can of tomatoes  
When a paste is obtained, add the grated cheese, then add a little glass of olive oil to whip the pesto into mayonnaise.
- Serve the soup with the pesto on the side, and parmesan.