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Blond Soffritto Base

This aromatic soffritto is used to make [Yellow-Pepper Soup](#) from chef Marco Canora's ["Salt to Taste"](#) cookbook.

Photo credit: John Kernick

INGREDIENTS

Makes about 4 cups.

5 ribs celery, coarsely chopped

3 carrots, coarsely chopped

2 cups minced onion

1/2 cup plus 2 tablespoons extra-virgin olive oil

DIRECTIONS

1. Place celery in the bowl of a food processor; process until minced (you should have about 1 cup). Repeat process with carrots (you should have about 1 cup).

2. Heat oil in a large saucepan over medium-high heat. Add celery, carrot, and onion; cook, stirring occasionally, until mixture is no longer steaming and vegetables are caramelized, about 1 hour. Use immediately or let cool and store in an airtight container, refrigerated, up to 1 week.

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