

dinner for students every M-W
14 students

Tante Marie's Cooking School

271 Francisco Street
San Francisco, CA 94133
Phone (415) 788-6699 Fax (415) 788-8924

gruyere
- grates w/
the big
et holes on
grater

SOUPE AU PISTOU

3/4 cup dry white beans

1 cup onions, chopped

1/2 cup plus 2 Tbs. olive oil

1 lb. tomatoes, peeled, seeded, and chopped

3 1/2 quarts (14 cups) water (or chicken stock)

1 1/2 cups carrots, chopped

1 1/2 cups potatoes, chopped

1 cup leeks (white part only), chopped

1 cup celery, chopped

1 Tbs. salt

1 1/2 cups green beans, trimmed and cut in 1-in. pieces

1 1/2 cups zucchini, trimmed and cut in rounds

1/2 cup 1-inch pieces of spaghetti or vermicelli

2 pinches of saffron

5 cloves garlic

1/2 cup fresh basil leaves

2 Tbs. tomato paste

1/2 cup freshly grated Parmesan

Sort the beans to make sure there are no stones. Cover the beans in cold water. and cook until tender. Drain and set aside.

Saute the onions in 1/4 cup of the olive oil with half a teaspoon of salt until tender. Add the tomatoes and cook 3-4 minutes until soft. Pour in the water and bring to a boil. Add the carrots, potatoes, leeks, celery, and salt. Simmer for 15 minutes. Add the cooked beans, string beans, zucchini, pasta, and saffron. Simmer another 15 minutes until tender.

To make the pistou, pound the garlic and basil together with a mortar and pestle. Work in the tomato paste and cheese. Beat in the remaining oil, one tablespoons at a time. Set aside until ready to serve soup.

To serve, pour the soup into a large tureen. Thin the pistou with half a cup of the soup liquid; then, stir this into the tureen. Sprinkle with additional cheese. Serves 8-10 MSR