

Ribollita Reboiled Italian Cabbage Soup

Savannah · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

5 hrs 30 mins

Description

Ribollita means twicecooked or reboiled in Italian A white bean stock is livened up with greens tomatoes and potatoes with added slices of toasted bread The soup should be refrigerated overnight All youll have to do the next day is reboil it Allow time for soaking the beans

Ingredients

- - 2 cups dry cannellini beans - 4 cups water - 3 (32 ounce) cartons chicken broth - 5 cloves garlic
- minced - 4 sage leaves - 2 bay leaves - 1 teaspoon salt - ½ cup olive oil - 2 onions
- diced - 3 carrots
- peeled and sliced - 3 large stalks celery
- chopped - 2 potatoes
- peeled and cut into chunks - 1 ½ cups cabbage
- coarsely chopped - 1 bunch Swiss chard
- trimmed and chopped - 1 bunch kale
- trimmed and chopped - 1 (14.5 ounce) can diced tomatoes - 12 (1/2-inch-thick) slices French bread
- lightly toasted - salt and freshly ground black pepper to taste - 1 ½ cups grated Parmesan cheese for topping - ½ cup olive oil

Instructions

1. Sort and rinse the beans before placing them in a large pot with the water. Bring to a boil over medium-high heat and cook 5 minutes. Turn off heat
2. cover
3. and let stand 1 1/2 hours. Drain. Place the beans
4. chicken broth
5. garlic
6. sage leaves
7. bay leaves
8. and salt in a large pot. Bring to a boil over medium-high heat. Reduce heat to low and simmer until beans are tender
9. about 2 hours. Cool. Remove 1 cup of beans. Discard the bay leaves and sage leaves. Blend the remaining bean mixture with a hand mixer until smooth. Set aside. Heat the olive oil in a large pot over medium-high heat. Add the onions; cook and stir until transparent
10. about 10 minutes. Combine the carrots
11. celery
12. potatoes
13. cabbage
14. Swiss chard
15. and kale with the onions. Stir in the tomatoes. Season with salt and pepper to taste. Cover
16. and cook until greens have wilted
17. stirring at least once
18. about 20 minutes. Stir in the pureed bean mixture
19. and cook 40 minute until the mixture thickens. Stir in the reserved beans. Adjust seasonings to taste. Add the toasted bread slices; cook until bread is soaked
20. about 10 minutes longer. Cool
21. and refrigerate overnight. Reheat the soup over low heat until heated through
22. about 20 minutes. Serve each serving garnished with 2 tablespoons Parmesan cheese and a drizzle of olive oil. Editor's Note In step 2
23. the bean mixture can also be pureed in batches by using a regular blender or a food processor.