

## **Anne Hart's Provençal Vegetable Soup with Pistou**

### **Ingredients:**

20 oz can cannelloni beans  
10 C water  
2 Tbs olive oil  
2 small zucchini  
1 yellow onion  
3 potatoes  
2 each – leeks, carrots, stalks of celery, large tomatoes  
½ lb green beans  
¼ C chopped parsley  
3 oz small macaroni or vermicelli  
salt & ground pepper to taste

### **Directions:**

In a skillet, sweat the onion, leeks & carrots in the olive oil until tender. Add the zucchini, green beans & potatoes, & continue to cook till the vegetables are tender. Meanwhile, bring water to a boil. Add the cannelloni beans, parsley, tomatoes, cooked vegetables & pasta. Simmer uncovered for approx. 20 minutes.

### **Pistou**

### **Ingredients:**

6 cloves garlic  
40 fresh basil leaves  
½ C olive oil  
½ C grated parmesan cheese  
4 Tbs tomato paste  
salt & ground pepper to taste

### **Directions:**

In a mortar, combine basil & garlic until a paste forms. Add a little of the olive oil & continue mashing until smooth. Incorporate the tomato paste & finally the parmesan. Season with salt & pepper.

Label soup into bowls. Top the soup with 1-2 Tbs of the pistou. Serve with crusty French bread and a traditional rose from Provence.