

WOLFGANG PUCK
CATERING

Experience
the Finest
Autumn
Dining



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Minestrone Soup

Ingredients

1/3 cup dried cannellini beans or other dried white beans, sorted, rinsed and soaked overnight in cold water to cover
2 tbsp extra-virgin olive oil
3 medium organic leeks, white parts only, halved lengthwise, thoroughly rinsed and chopped
6 cloves garlic, chopped
2 medium organic carrots, cut into 1/2-inch pieces
2 stalks organic celery, chopped
1 can crushed tomatoes, about 14 ounces
1 1/2 cups packed chopped organic kale leaves
1/3 cup uncooked wild rice
1 large bay leaf
2 tsp kosher salt, plus more as needed
1/2 tsp freshly ground black pepper
1 tsp dried thyme
7 cups organic low-sodium vegetable broth or chicken broth
Chopped Italian parsley, basil or chives
and freshly grated Parmesan cheese (for garnish)

Directions

1. Drain the soaked cannellini beans, put them in a saucepan, and add enough cold water to cover by 2 inches. Bring to a boil over high heat and cook for 30 minutes. Drain and set aside.
2. In a large, heavy soup pot, heat the oil over medium heat. Add the leeks and sauté, stirring constantly, until tender, 3 to 5 minutes. Add the garlic and sauté, stirring, until fragrant, about 30 seconds more.
3. Add the carrots, celery, tomatoes, kale, wild rice, drained cannellini beans, bay leaf, salt, pepper and thyme. Stir together briefly, and then stir in the stock. Bring the liquid to a boil; then, reduce the heat to maintain a simmer. Cover the pot and simmer until the beans and rice are tender, about 1 1/2 hours.
4. Taste and adjust the seasoning, if necessary. Ladle the soup into heated serving bowls and garnish with parsley, basil, or chives and, if you like, grated Parmesan.