



ZUPPA DI CECI
(Chick Pea Soup)

Ingredients:

- 250 gr. dried chick peas (soaked in cold water for at least 12 hours)
- 1 ½ litres hot chicken broth
- 1 onion
- 1 carrot
- 1 garlic clove
- 1 celery stalk
- 1 rosemary sprig
- extra virgin olive oil
- salt and pepper

Directions:

Sauté the chopped onion, carrot, and celery in extra virgin olive oil until lightly browned. Add the washed and drained chick peas and continue cooking. When the mixture starts to dry, add hot chicken broth, the rosemary and the garlic.

Cook on a low heat for at least 1 hour. When the chick peas are tender, remove some of the chick peas. Using a hand blender, purée the remaining chick peas until creamy.

Add the remaining chick peas back into the mixture and season with salt and pepper. If the soup is too thick, add more broth.