



ZUPPA DI ZUCCHINI

(Zucchini Soup)

Ingredients:

- 1 ½ litres hot chicken broth
- 500 gr. zucchini
- 30 gr. parsley
- 1 onion
- 1 potato
- extra virgin live oil
- salt & pepp

Directions:

Fry the chopped onion in oil until lightly browned, add the chopped zucchini. When the mixture starts to dry add 1 litres of broth , salt & pepper and the chopped potato.

Cook on a low heat for at least 30 minutes. Then use the blender.

Add the parsley and adjust the seasoning. Add water if the mixture is too dense or continue to cook if it's too liquid.