

Bean soup



Bean soup

For 6 servings:

500 g beans

500 g vegetables for soup (carrots, onions, parsnips, celery, potato, peas, cauliflower, etc.)

500 g ripe tomatoes / 400 g canned tomatoes

2 tablespoons olive oil

1 bunch lovage/parsley

salt and pepper

Allow the beans to soak overnight. Wash and boil them in 3 l water.

When the beans are almost cooked add the chopped vegetables. Continue to boil for 5-6 minutes and add the chopped tomatoes. When the beans and the vegetables are well-done just add salt and pepper to taste.

Garnish the dish with olive oil and finely chopped lovage/parsley.