How Do You Keep Your Cookbook Open?

Categories : Cooking

We have been doing this for years and it only just occurred that this is actually a super little tip worth sharing...
Minestra di Favo e Fagioli
(Roast Pea and Bean Soup)

Ornella de Gennaro is descended from an ancient line of dukes originating from the Molise region of Southern Italy. Her great-grandfather was killed in an old family vendetta, but Ornelia and her four sons widely used to hunt together. These times and Ornelia’s ancient and dark history have left traces. The history of food is a rich and deep one, and this recipe is no exception.

This is an easy soup to make, and the results - beans and greens in a rich, flavorful broth - are delicious. Serve it warm in the winter, when it is most needed. This soup is a dish that combines the flavors and aromas of tradition, and it is a testament to the power of simplicity.

Serves: 4
Preparation and Cooking Time: 1 hour 20 minutes

Red Onion & Roasted Cherry Tomato Soup

Kathryn Kinsella of Sydney, Australia, describes her cherry tomato soup as a combination of her love of tomatoes and her husband’s passion for tomatoes. This soup uses cherry tomatoes, which are so many, but also delicious. It is easy, healthy, and full-flavored, making it a perfect addition to any meal.

Serves: 4
Preparation and Cooking Time: 1 hour 20 minutes

As: heat the oven to 180°C (350°F).

1. Peel (in the oven) 2 large red onions and 2 red peppers. Cut them into 1-cm (1/2-inch) cubes. Place them in a large baking dish and drizzle with olive oil. Roast for 20 minutes or until soft.
2. Add 2 cloves of garlic, peeled and minced.
3. Add 4 cherry tomatoes, halved.
4. Add 1/2 cup (120 ml) of vegetable stock.
5. Add 1/4 cup (60 ml) of olive oil.
6. Add salt and freshly ground black pepper to taste.
7. Cook for another 10 minutes.