

## **SOUPE AU PISTOU SAINT-ANTOINE-STYLE**

Clean and finely chop 2 leeks with scissors; gently sauté them on a low heat in two tablespoons of olive oil.

Add 2 finger-thick slices of salt pork chopped into small pieces and add them to the leeks.

Add:

- ½ kg red kidney beans
- ½ kg Borlotti beans
- 3 litres of water.

Leave to simmer for 1 hour, then add:

- ½ kg runner beans
- 5 kg courgettes
- 4 kg potatoes thinly chopped.

While it is cooking, peel the garlic, crush it using a pestle and mortar, add the finely chopped basil and then peel and de-seed the tomatoes, cut them into small pieces and crush all 3 ingredients together.

Slowly add:

- 4 tablespoons of olive oil
- a head of garlic
- 3 handfuls of basil
- 3 ripe tomatoes

A quarter of an hour before the end of the cooking time add this preparation to the soup, along with 2 handfuls of medium-sized pasta shells and cook for a further 15 minutes.

Sprinkle with 50 g of grated cheese, leave until the soup just begins to bubble.

Serve with a dish of grated cheese on the table.

