



Recipe by Executive Chef Chris Macchia  
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**La Ribollita** (white bean and vegetable soup) serves

2 - 3 tablespoon extra virgin olive oil (use more if you like)  
1 cup dried cannellini or Great Northern beans  
1 onion - chopped fine  
1 large carrot - chopped fine  
1 large celery stalk including leaves - chopped fine  
1 leek – white part only - chopped fine  
2 cloves garlic (optional) - chopped fine  
1/2 teaspoon dried hot pepper flakes (peperoncino)  
2 peeled plum tomatoes, ripe or canned - diced  
2 heads of cavolo nero (black-leaf kale)  
1 bunch of Swiss chard - shredded  
salt and fresh ground pepper  
2 potatoes (optional) - diced into 1/4-inch pieces  
2 zucchini (optional) - diced into 1/4-inch pieces  
1 fresh sprig rosemary  
1 fresh sprig oregano  
Water - enough to cover  
Italian bread one or two days old (1/2-inch pieces)

Soak the beans in plenty of water for 8 hours or overnight. Rinse, drain and set aside. In a large casserole or cast iron pot with a cover and a thick bottom, heat the olive oil over medium heat. Add the chopped onion, carrot, celery, leek, optional garlic and hot pepper. Sauté the ingredients slowly until the onion is transparent or lightly golden not browned. (about ten minutes, depending on the heat)

Add the tomatoes, cabbage, chard, beans, and more olive oil if you wish, and stir well to mix the ingredients. Add the rosemary and oregano, a pinch of salt and ground black pepper to taste and stir again. Add enough water to cover the ingredients by about 1/4 inch. Bring to a very slow simmer and cook, covered, for about 1 ½ hours or until the beans start to soften.

Add water as necessary to keep the ingredients just covered. Add the diced potatoes and/or zucchini and cook for another hour, until potatoes are cooked.

The soup can stand for a few hours in a cool kitchen and be re-heated for the meal. The longer it lingers, the better it gets, and some recipes call for refrigerating the soup, covered, over night and serving it re-heated the next day.

To finish: Lightly toast the bread and add it to the soup while reheating. Spoon out up to half the soup and puree it by running through a food mill or blender, return the puree to the soup, drizzle with good extra virgin olive oil and serve hot.