## Pistou soup

#### Ingredients

For pistou:

* 150 g grated cheese (emmental or gruyère)
* 1 garlic
* 1 glass of olive oil
* 1 basil bouquet
* 2 tomatoes (or 1 box of crushed tomatoes)

For soup

* Salt, pepper
* 2 onions
* 1 branch of celery
* 250 red beans
* 350 green beans
* 5 zucchini
* 2 potatoes

#### Preparation

* The day before soak the red beans
* The same day, drain the beans put them in a casserole dish with 3l of water for 2 hours (40 minutes if pressure casserole), salt and pepper.
* Cut all the vegetables into pieces, and put them in the casserole, salt and pepper
* Cover and cook over low heat for at least an hour
* For pistou:

Mix together garlic head, basil, tomato box

When a dough is obtained, add the grated cheese, then could have a glass of olive oil to mount the pistou in mayonnaise.

* Serve the soup with the pistou aside, and parmesan.