

# *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.