



# Minestrone

## INGREDIENTS



1 teaspoon butter



1 teaspoon olive oil



½ onion, diced



½ leek, diced



1 large carrot, diced



1 stick celery, diced



3 cups beef stock



1 bacon rasher, diced



2 tablespoons tomato paste



¼ cup crushed tomato



¼ large potato, diced



1 dash Tabasco sauce



1 pinch sugar



1 cup water



2 tablespoons macaroni



Salt and pepper, to season



1 tablespoon flat leaf parsley, chopped



1 tablespoon shredded parmesan cheese

## METHOD

- 1 Prepare all ingredients.
- 2 Combine butter and oil in a large saucepan.
- 3 Sauté onion, leek, carrot and celery until soft but not brown.
- 4 Add the beef stock and bring to the boil. Simmer gently for 10 minutes.
- 5 Fry bacon separately in a frying pan.
- 6 Add tomato paste, crushed tomato, potato, Tabasco, sugar, water, cooked bacon and macaroni to soup. Continue to cook for another 20 minutes or until the potato and macaroni are both soft. Taste and season with salt and pepper as required.
- 7 Garnish with parsley and parmesan cheese.

**SERVES: 2**

Preparation

**15**  
mins

Cooking

**40**  
mins

Serving & Presentation

**5**  
mins

Total time:

**60 MINUTES**

