



Hotpot “La Volterrana”

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Ingredients per 4 people:

- half a cabbage
- a bunch of chards
- carrots
- onion
- tomatoes
- parsley
- herbs
- a pork ring or streaky bacon
- potatoes
- white dry beans and soaked the morning before

Rinse the beans, add water, a clove of garlic and a piece of pork ring or ham and cook. In the meanwhile, fry in a pan the streaky bacon with chopped onions, carrots and celery on a low flame.

Pour some water to let the onion loose its strong flavour. After half an hour, add pieces or peeled ripe tomatoes and cook on a low flame.

Finally wash and chop the cabbage, the bunch of chards and the potato in small pieces and add them together with salt, pepper and hot water to the pan .

Once the beans are well-cooked, add some puréed and some whole beans (not too much strained) in the thick soup.

Then cook for 3/4 hours. Cut some slices of stale home-made bread and put them in layers in the plates. Add the soup and let rest a bit before serving.