

**SEPTEMBER**  
**VEGETABLE SOUP**  
(Acquacotta)

**INGREDIENTS:**

Servings: 8-10 people

Finely diced large onions	4
Olive oil	60 ml
Finely diced carrots	3
Finely diced celery stalks	4
Red peppers	4
Peeled and finely diced celery root	1
Seeded and diced plum tomatoes	1 kg
Salt and freshly ground pepper	to taste
Water	950 ml
Chopped fresh sage	1 tbs
Chopped fresh rosemary	1 tbs
Tied parsley	1 large bunch
Egg	1 per person
Thick, crusty bread	1 slice per person
Freshly grated parmesan cheese	

**TOOLS:**

Baking sheet  
Chef's knife  
Cutting board  
Kitchen string  
Large sauté pan  
Frying pan  
Ladle

**PREPARATION:**

Roast, peel and seed the red peppers then slice them into long, thin strips.

In a large sauté pan, heat the olive oil then sauté the onions until translucent. Add the celery stalks, celery root and carrots and continue cooking until all of the vegetables are tender. When the vegetables are soft, add the strips of red pepper and the diced tomatoes. Simmer over a very low flame for 10-15 minutes. Season to taste with salt and freshly ground pepper and continue simmering, over a very low flame for another 10-15 minutes. Add the sage, rosemary, parsley and the water and continue simmering for 10-15 minutes.

While the soup is simmering, scramble the eggs in a separate frying pan.

When the soup is ready, place a slice of bread in the bottom of an individual soup bowl, ladle some soup over the bread, add the scrambled egg and top with freshly grated parmesan cheese.