

# Adam's Rib-ollita

By Adam Roberts

As featured on [The Amateur Gourmet Show](#)

Serves 6

## **Ingredients:**

3 tablespoons extra-virgin olive oil + more for the celery leaf pesto and toast  
2 yellow onions, chopped  
4 carrots, chopped  
4 stalks celery, chopped, leaves reserved (at least a cup)  
5 cloves of garlic, sliced + 3 more whole cloves  
Kosher salt  
1 small to medium Napa cabbage (or regular green cabbage), cored, chopped  
1 bunch Tuscan kale, stemmed, and chopped  
1 tablespoon tomato paste  
½ teaspoon red pepper flakes  
1 can cannellini beans, strained and rinsed  
2 quarts chicken stock, vegetable stock, or water  
1 Parmesan rind  
2 bay leaves  
2 lemons (Meyer lemons, if you can find them)  
Maldon sea salt  
4 thick slices of sourdough bread

1. Heat the 3 tablespoons of extra-virgin olive oil in a large Dutch oven or pot on medium-high heat and, when warm, add the onions, carrots, celery, and garlic, plus a teaspoon of salt, and stir. Cook, monitoring the heat, for a few minutes, just until the vegetables turn translucent.
2. Next: add the cabbage and the kale – it'll seem like a lot, but don't worry, it'll cook down – plus another pinch of salt. Stir and coat with the other vegetables and oil and cook, lowering the heat slightly, until all of the cabbage and kale has wilted and reduced in size (about 3 to 4 minutes).
3. Push all of the vegetables aside and drizzle a little olive oil into the exposed bottom of the pan. To that, add the tomato paste and caramelize in the oil, stirring it for 30 seconds to a minute. Add red pepper flakes and stir all around to coat.
4. Finally, carefully stir in the beans (you don't want to break them up) and add the 2 quarts of chicken stock, vegetable stock, or water. Season slightly with salt (you don't want it too salty here because it's about to reduce), bring to a boil, then lower to a simmer and allow to cook away for 30 minutes, stirring every so often. (You should keep a kettle of boiling water on the stove just in case the liquid reduces too much; if it does, add the water to supplement.)
5. While the soup is cooking, make the celery leaf pesto. On a cutting board, pile up your celery leaves and two whole cloves of garlic. (If you don't have enough celery leaves, you can

substitute flat-leaf parsley.) Chop with a sharp knife until all of the garlic and celery leaves have been finely minced. Place in a bowl and zest the two lemons over the mixture. Add the juice of one lemon (save the other in case you want to add more). Add about ¼ cup of extra virgin olive oil and a teaspoon of Maldon sea salt. Stir all around and taste to adjust for salt and lemon juice (it'll be punchy, but it's meant to brighten up the soup).

6. To finish: either toast or broil the thickly sliced bread until golden brown on both sides. Rub with the garlic clove and drizzle with olive oil. Remove the bay leaves and Parmesan rind from the soup, taste and adjust for salt. Ladle over the bread in soup bowls and drizzle the celery leaf pesto on top. Serve right away. (Whatever soup you don't eat now you can freeze for later!)

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