



**Craving a light but nourishing dinner after all the cup-night snacking?**

Prepare yourself a super bowl of minestrone!

This hearty Italian classic is easy to make and totally worth the effort – and with Rita Ruffoni’s tips you’ll be able to serve it even to the pickiest children.

[DISCOVER OUR FAMILY RECIPE](#)



**Do you know that minestrone freezes and defrosts well?**

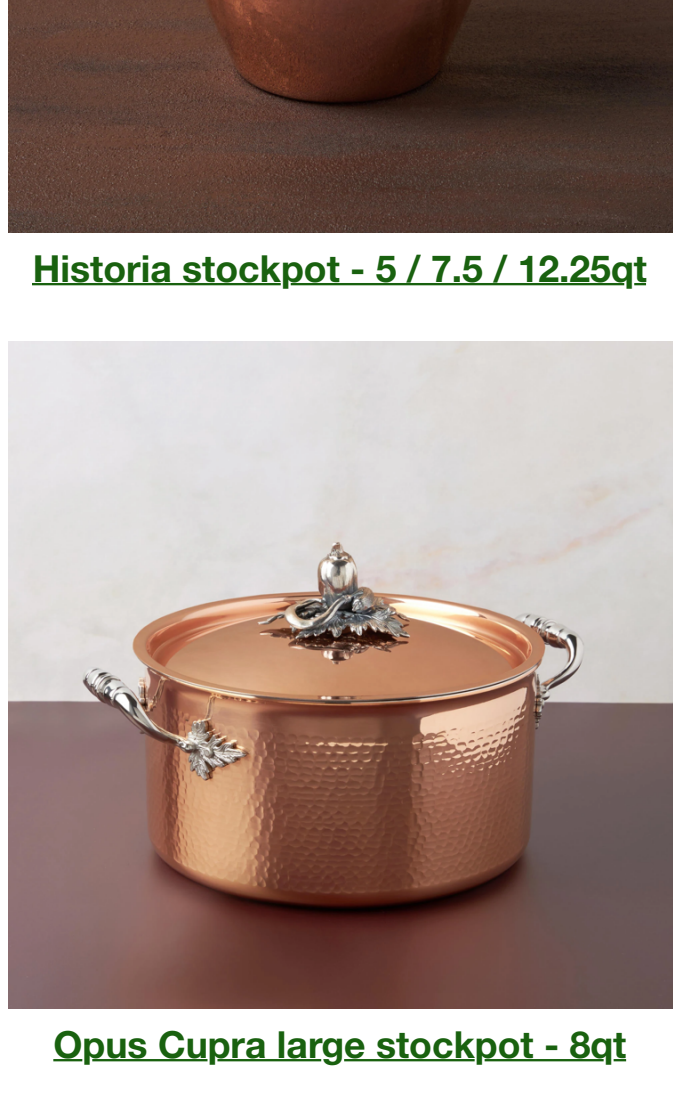
When we make it, we always prepare a little more to have it at the ready for weekday dinners!

**How to freeze and re-heat Minestrone:**

- cool the soup **within 2 or 3 hours** of making
- put it in resealable containers and **freeze for up to 3 months**
- don’t forget to **thaw the soup overnight in the fridge** before serving
- reheat the defrosted soup in a **saucepan** (adding a splash of water if it’s too thick)
- eat it as-is, or turn it into a smooth velouté with an **immersion blender** and serve with crunchy crostini and a swirl of olive oil
- top with generous shavings of **Parmigiano cheese**

**What you’ll need**

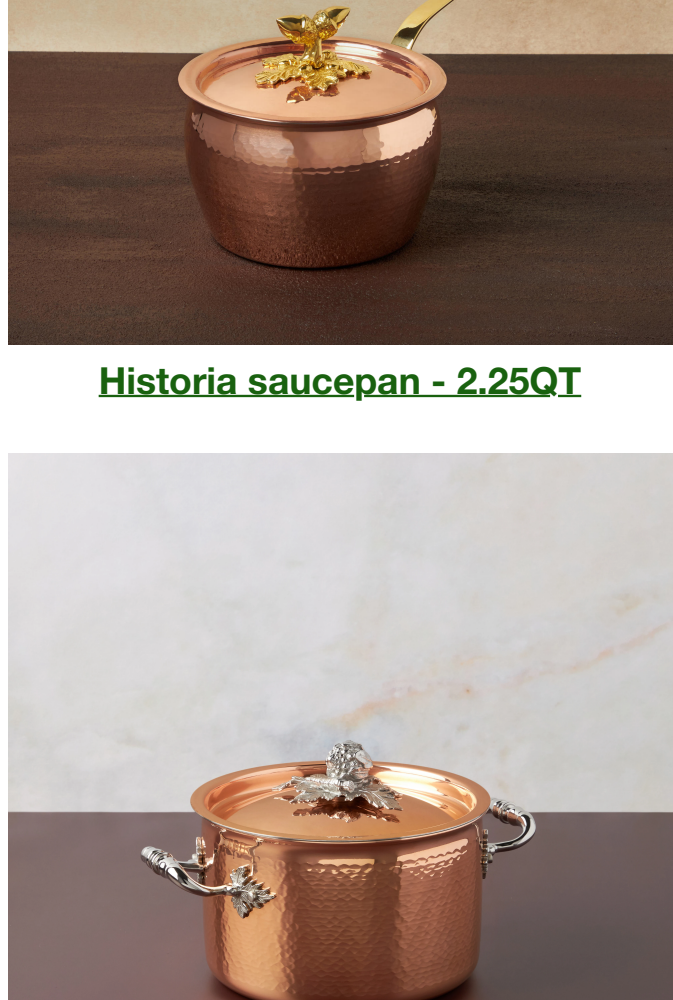
1. a capacious **stockpot** to prepare minestrone for a crowd (and freeze it too)



[Historia stockpot - 5 / 7.5 / 12.25qt](#)

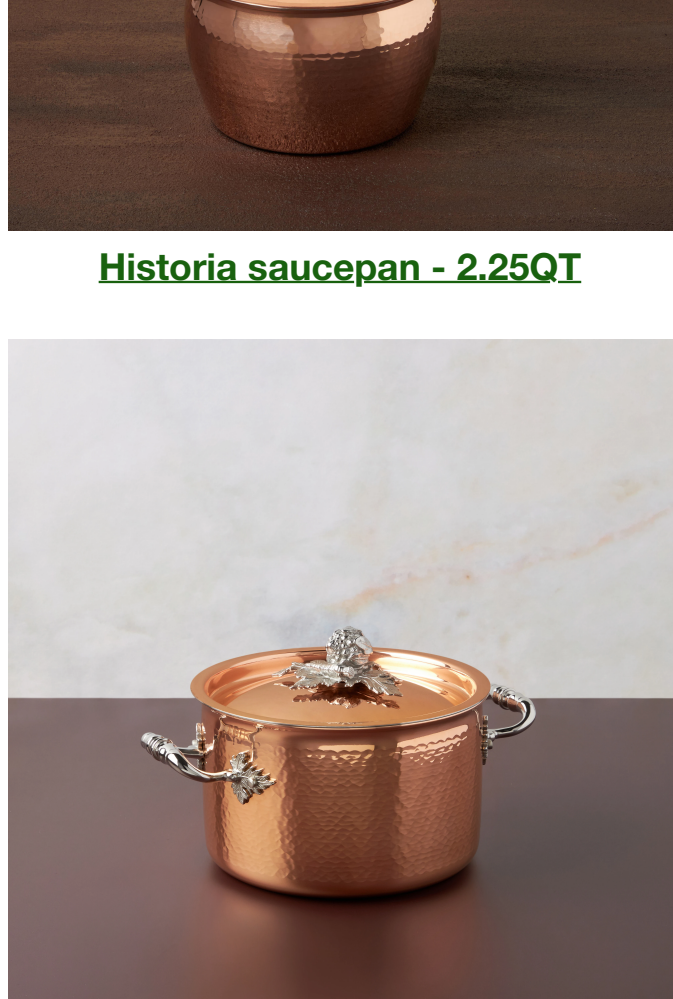


[Opus Cupra large stockpot - 8qt](#)

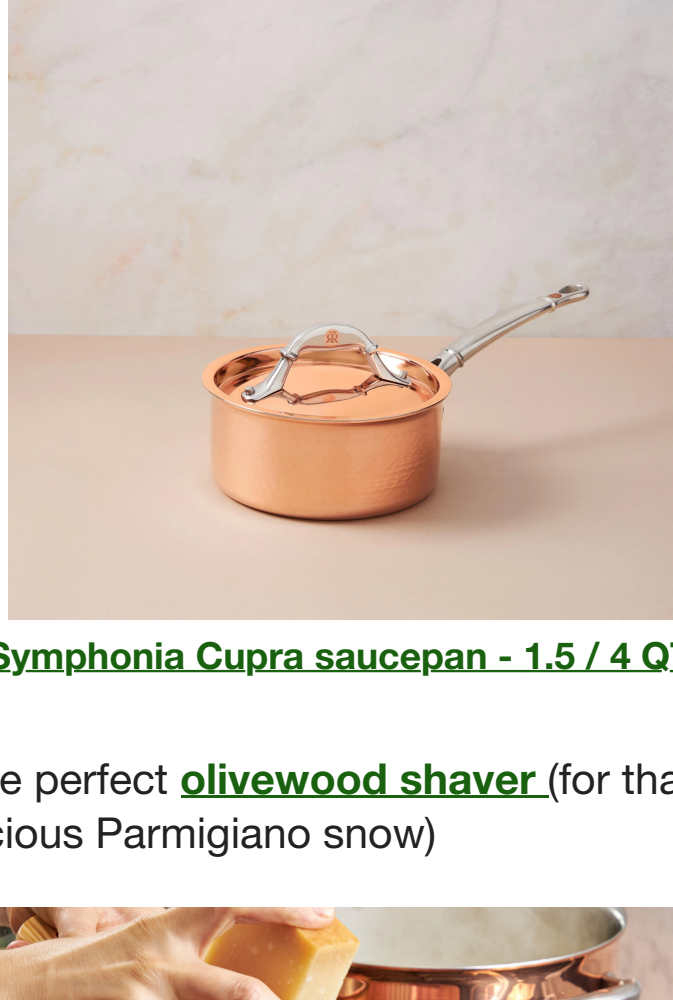


[Symphonia Cupra stockpot - 8qt](#)

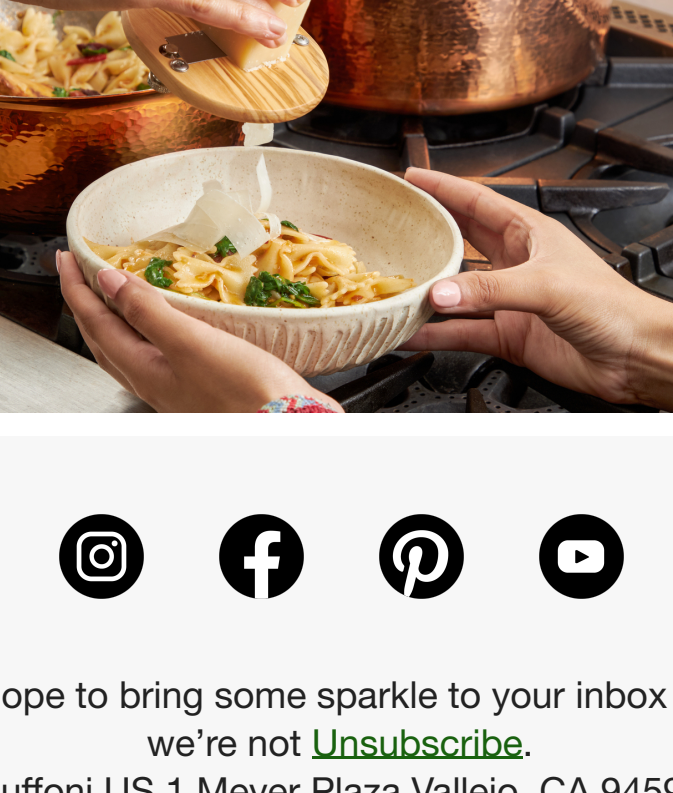
2. a practical **saucepan** or **saucepot** to reheat the leftovers



[Historia saucepan - 2.25QT](#)

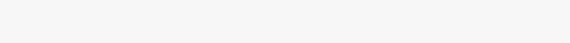
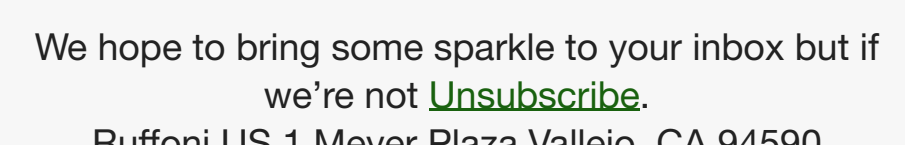


[Opus Cupra saucepot 1.5 / 3 QT](#)



[Symphonia Cupra saucepan - 1.5 / 4 QT](#)

3. the perfect **olivewood shaver** (for that delicious Parmigiano snow)



We hope to bring some sparkle to your inbox but if we’re not [Unsubscribe](#).

Ruffoni US 1 Meyer Plaza Vallejo, CA 94590