

Recipe for

CHICKPEA & PORK RIB SOUP

This recipe was crafted for Attimo Winery by Marc Lanteri in Piedmont, Italy. Marc is a Michelin Star Chef of Ristorante al Castello Grinzane Cavour.

SERVES 4

WINE PAIRING ATTIMO DOLCETTO

INGREDIENTS

4-6 pork ribs

1 carrot, 1 celery stalk, 1 white onion

1 cup chickpeas, dried

1 garlic clove

1/4c tomato sauce

Kitchen herbs (Bay leaf, rosemary or thyme)

Flake salt

Bottle of Attimo Dolcetto



DIRECTIONS

Rinse chickpeas and soak overnight for traditional stove top preparation. I suggest two cans of pre cooked chickpeas, if preferred.

In a large soup pot, heat a glug of olive oil over medium low flame and brown the pork ribs on all sides.

Peel carrot and onion. Cut carrot, onion and celery into medium cubes and brown together with the ribs and garlic clove. Sprinkle with flake salt.

Drain the chickpeas and add to soup. Add bay leaf, fresh rosemary and/or thyme and a 1/4c tomato sauce. Cover with water and cook until chickpeas are soft and the rib meat slips from the bone. Season with flake salt.

Serve in a warm bowl, garnish with EVOO and fresh herbs.

**In Piemontese dialect "Cisra" is a very traditional winter dish from Dogliani (neighboring town in Monforte)*

**Dogliani is a very important production zone for Dolcetto grapes (this is where Attimo's Dolcetto comes from).*

