

TIME: 2.5 hours**SERVING:** 8 people**INGREDIENTS:**

1 fennel bulb
2 large potatoes
Half a green (Savoy) cabbage
200g carrots, 150g dried
borlotti or pinto beans
300g Swiss chard leaves
2 leeks, one onion
3 garlic cloves
2 dessertspoons olive oil
Sea salt
Freshly-ground black pepper
1 ham bone
2.5 litres Water



Soak the beans overnight in cold water. Thinly slice the onions and leeks and chop the garlic and sweat them in the oil in a large pan. Slice all the other vegetables and add them to the pot with the beans and the ham bone. Add two and a half litres of water and simmer gently for two hours. Adjust seasoning and serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: