



ALL'OPERA IN TRENINO DAL 1870

TRENTINA BARLEY SOUP



INGREDIENTS

Serves 4 friends

120 g pearled barley
200 g smoked meat
1 potato
2 carrots
1 onion
1 celery stalk
1.5 L meat stock or water with a stock cube
1 bay leaf
Salt
Pepper
Chives

PREPARATION

Rinse the barley and put it in a pot with 1.5 litres of water. As soon as the water comes to the boil, add the bay leaf and cook the soup for approx. 1 hour and a half.

Chop up the vegetables and smoked meat and add them approx. 20 minutes before the end of cooking.

Finally, season with salt and pepper. Sprinkle the soup with the chopped chives and serve.

To make cooking quicker you can leave the barley to soak in cold water overnight or for 1-2 hours.

