

BRITA's aqua menu "SUMMER"
For 4 persons

Starter

Green minestrone with basil gremolata

Main course

Spaghetti all' aqua pazza

Dessert

Lime ice lolly

Green minestrone with basil gremolata

Ingredients:

100 g dried white beans, 300 ml Brita-filtered water, 3 onions, 3 cloves garlic, 60 g spinach leaves, 120 g broccoli, 1 courgette, 1/2 leek, 4 dsp olive oil, 3 bay leaves, 1 sprig rosemary, 2 anchovies, 2 dsp vegetable stock (made from cube), 1 bunch basil, 1 organic lemon, 60 g freshly grated parmesan cheese,

Method:

1. Soak beans overnight in 300 ml Brita-filtered water.
2. Peel and dice onions and garlic. Rinse and trim spinach. Rinse broccoli, divide into florets and cut in half. Rinse courgette, cut in half lengthways and then slice. Rinse leek and cut into rings.
3. Heat 2 dsp olive oil in a saucepan. Sauté anchovies with diced onions and garlic. Drain beans in a sieve. Add 800 ml Brita-filtered water, bay leaves, rosemary and beans to the pan and simmer for around 50 minutes.
4. Add remaining vegetables and vegetable stock to the soup and cook for another 8 minutes. Season with salt and pepper.
5. Rinse basil and chop finely. Rinse lemon under hot water and grate peel. Mix basil, lemon rind, parmesan and olive oil and serve with soup.

Preparation time around 1 hour plus soaking time for the beans

Spaghetti all' aqua pazza

Ingredients:

Salt, 300 g thin spaghetti, 2 l Brita water, 2 onions, 400 g cherry tomatoes, 4 dorade fillets, 3 dsp lemon juice, freshly ground pepper, 2 dsp olive oil, 2 sprigs rosemary, 2 sprigs lemon thyme, 200 ml white wine, 150 ml Brita-filtered water, 1/2 bunch flat-leaf parsley, parmesan cheese to taste

Method:

1. Bring 2 litres salted Brita-filtered water to the boil in a saucepan and prepare the pasta according to the instructions on the packet.
2. Peel onions and slice into strips. Rinse tomatoes and pierce with a fork several times.
3. Rinse dorade fillets and season with lemon juice, salt and pepper. Heat olive oil in a saucepan and sweat onions. Add rosemary and thyme, white wine and 150 ml Brita-filtered water, salt and bring to the boil. Add cherry tomatoes to the stock and simmer for 5 minutes. Arrange dorade fillets on top. Cover saucepan with tight-fitting lid and simmer on a low heat for around 6 minutes.
4. Rinse parsley, chop coarsely and sprinkle over the pesce all' aqua pazza. Serve fish and tomatoes with spaghetti.

Preparation time around 20 minutes

Lime ice lolly

Ingredients for 4 persons:

3 limes, 2 packets vanilla sugar, 5 dsp sugar, 12 raspberries, 150 ml Brita-filtered water, ice lolly maker

Method:

1. Rinse limes under hot water and grate the peel of 1 lime finely. Squeeze out juice.
2. Heat vanilla sugar and sugar, lime juice and 150 ml Brita-filtered water, until sugar has dissolved. Allow to cool and mix with lime peel.
3. Rinse raspberries. Pour lime syrup and raspberries into an ice lolly maker or schnapps glasses and freeze.

Preparation time around 10 minutes plus 3 hours in the icebox