**Three-bean soup**

**Serves 4**

* 1 tablespoon olive oil
* 2 shallots, finely sliced
* 1 garlic clove, finely chopped
* 100g (3½oz) green beans, topped and tailed and cut in three
* 1 litre (1¾ pints) hot vegetable stock
* 200ml (7fl oz) tomato passata (cooked tomato concentrate)
* 100g (3½oz) broad beans (weight after shelling – or use frozen)
* 1 x 400g (13oz) can flageolet beans
* Juice 1 lemon
* Freshly ground black pepper
* 2 tablespoons mustard
* 2 spring onions, finely chopped
* 2 tablespoons fresh parsley, chopped
1. Heat the oil in a large saucepan,
2. Add the shallots and soften them over a low heat.
3. Add the garlic and green beans and stir together for a minute.
4. Pour in the hot stock and passata and simmer for 5 minutes until the green beans are nearly tender.
5. Add the broad beans, the flageolet beans and lemon juice and season with freshly ground black pepper.
6. Simmer for a further 5 minutes.
7. Stir in the mustard and serve immediately, topped with the spring onions and chopped parsley.