

DECEMBER RECIPE

RECOMMENDED PAIRING: 2007 LE MACIOCHE BRUNELLO DI MONTALCINO

INGREDIENTS

- 2 tablespoons EV Olive Oil
- 4 slices pancetta, chopped
- 2 sprigs of thyme
- 1 large fresh bay leaf or 2 dried bay leaves
- 1 medium onion, finely diced
- 1 small carrot, finely chopped
- 1 rib celery, finely chopped
- 4 garlic cloves, chopped
- Coarse salt and pepper
- Two 15oz cans cannelloni beans
- 1 cup canned crushed tomatoes
- 2 cups water
- 1 quart chicken stock
- 1.5 cups ditalini
- Grated parmesan for table
- Crusty bread

SERVING SIZE

6 people

PASTA E FAGIOLI TUSCAN SOUP

HOW TO PREPARE

Heat a deep pot over medium high heat and add oil and pancetta. Brown the pancetta bits lightly and add herb stems, bay leaf, chopped vegetables, and garlic. Season vegetables with salt and pepper.



Add beans, tomato sauce, water, and stock to pot and raise heat to high. Bring soup to a rapid boil and add pasta. Reduce heat to medium and cook soup, stirring occasionally, 6 to 8 minutes or until pasta is cooked al dente.

Rosemary and thyme leaves will separate from stems as soup cooks. Remove herb stems and bay leaf from soup and place pot on table on a trivet. Let soup rest and begin

to cool for a few minutes. Ladle soup into bowls and top with plenty of grated cheese.

Pass crusty bread for bowl mopping!

