



FRESCOBALDI ITALIAN RECIPES

Pasta and Bean Soup

Recommended wine pairing: Nipozzano Chianti Rufina Riserva DOCG

Serves: 6-8 as first course

Chef: Donatella Zampoli

Ingredients:

- 1 medium-sized onion- finely chopped
- 4 oz. extra virgin olive oil
- 1 sprig of fresh rosemary
- 4 oz. uncooked prosciutto - diced
- 1 lb, 2 oz. red borlotti beans (red kidney beans will do)
- 1 glass Remole Toscana red wine
- 9 oz. pasta (a short type is best)
- Salt and pepper
- 2 cloves of garlic

Directions:

Soak the beans overnight.

Sauté the finely chopped onion in the olive oil with the rosemary and garlic cloves in a stock pot. Add the diced prosciutto. When softened, pour in the wine and let it reduce slowly.

Add the beans to the onion with about 3 ½ pints of water. When the beans are cooked, purée half of them in a blender. Return the purée to the stock pot, and add more water if necessary, but not too much as the soup should remain quite thick. Remove the rosemary sprig and add the pasta. Simmer until the pasta is cooked.

Serve the soup with a drizzle of olive oil and freshly ground black pepper.

