

Hearty Tuscan Vegetable Soup



Personal Chef Service

This recipe is from Chef Sally Cameron, Everyday Gourmet Personal Chef Service
www.sallycameron.com

Serves 6

1/2 pound dried cannellini beans (soak overnight)	1c celery, diced	4c kale, ribs removed, then chopped
3T olive oil	1c fennel, diced	1/2c basil leaves, chopped
1/4 pound pancetta, diced	1/2t black pepper	4c chicken broth
2c onion, diced	1/4t red pepper flakes	2c sourdough bread cubes, crusts removed
3T garlic, minced	1 ~ 28oz can Italian plum tomatoes, drained, chopped, juice reserved	1/2c Parmesan cheese, grated
1c carrots, diced		

In a large bowl, cover the Cannellini beans with cold water to cover by several inches, cover with plastic film and refrigerate overnight. Drain the beans and place them in a large pot with 8c water. Bring to a boil. Reduce heat and simmer uncovered for 45~60 minutes. Add 1t salt and continue simmering until beans are tender, about 15 minutes longer. Set the beans aside in their liquid to cool.

Heat oil in a 5~6 quart pot over medium~low heat. Add pancetta and onions. Cook until onions are soft and translucent and pancetta has crisped. Add garlic, carrots, celery, fennel, salt, black and red pepper. Cook until vegetables are tender, about 7~10 minutes. Add tomatoes and reserved juice, kale, basil and simmer another 7~10 minutes.

Drain the cooled beans, reserving the liquid. Puree half of the beans with a little of the liquid in a food processor fitted with the steel blade. Add bean puree to the pot with the vegetables, then add the remaining whole beans.

Add any remaining bean liquid to a large measuring cup and add enough chicken broth to measure 4c. Add to the soup and bring to a boil. Reduce heat to low and simmer for about 20 minutes. Add bread cubes and simmer another 10 minutes. Taste for seasoning and serve, sprinkled with Parmesan cheese. Drizzle with a little more olive oil if desired.

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