

PASTA E FAGIOLI SOUP



An updated, meatless version of a typical Italian recipe dating back to 1500.



Medium



120'



INGREDIENTS (PORTIONS: 4)

- 3.53 ounces [Strained Tomatoes Organic 24.7 oz](#)
- to taste Black pepper
- 10.58 ounces Borlotti beans
- 1 Carrot
- 1 small stem Celery
- 1 Clove of garlic
- 3.53 ounces Durum wheat tagliatelle
- to taste Extra virgin olive oil
- 1 sprig Rosemary
- to taste Sage leaves
- to taste Salt
- 1 Scallion
- 6.25 cups Vegetable broth

FOR THIS RECIPE WE USED:



PREPARATION

1. Soak the dry beans in cold water for 12 hours. Once soaked for 12 hours, rinse them well. Mince the celery and carrot.
2. In an adequately sized pot, sauté the garlic clove with some olive oil. Remove the garlic clove, add the minced vegetables and braise. Add the beans and hot vegetable broth, lower the heat and cook for about an hour.
3. Add the **De Rica Strained Tomatoes Organic** and the sprigs of sage and rosemary, tied together. Continue cooking for another thirty minutes (depending on the beans you used). Check the salt.
4. When everything is cooked, turn off the heat, remove the sprig of rosemary and sage and remove some beans with a strainer. You will use these whole later.
5. Blend everything in a mixer and place on low heat again. Add the tagliatelle and bring to a boil. Add the whole beans, stir gently and turn off the heat.
6. Serve immediately, with some fresh ground pepper and a drizzle of good extra virgin olive oil.
7. You can halve the cooking time by cooking the beans in a pressure cooker and then continue cooking the remaining ingredients normally.