



TASTE THE WORLD

VESEVO'S PASTA E FAGIOLI (PASTA WITH BEANS)

INGREDIENTS:

300g dried beans soaked overnight or
700g canned white cannellini beans drained
1 white onion, finely chopped
6 cloves of garlic
Dry white wine (to add)
6 Tbsp of extra virgin olive oil
Pancetta lardons
1 stick of celery, finely chopped
2 sprigs of rosemary
1 small white potato peeled and sliced
200g of italian pasta
(Ideally Tubetti or Pasta Mista)
Parsley stalks
Chili flakes

INSTRUCTIONS:

1. If you are using dried beans, drain the overnight soaking liquid. Tip into a pan and cover with 2 litres of water and a pinch of salt. Bring to the boil, then simmer for 1 hour or until the beans are tender. Leave to rest in the cooking liquid until needed.
2. In a large saucepan, over a medium-low heat, gently fry the onion, lardons, celery, parsley stalks and pinch of salt in olive oil until the vegetables are soft and fragrant.
3. Finely chop the leaves of one sprig of rosemary and add to the pan with the other sprig left whole. Add with a pinch of chili flakes and continue to cook for 2-4 minutes.
4. Add diced potato and beans to large saucepan. Add a litre of water and bring to the boil, then reduce to a simmer for 15 minutes.
5. Depending on how you like your soup, you can remove several spoonfuls of the soup and puree and return to the pan.
6. Add the pasta to the pan and bring to the boil, cook until pasta is al dente. Keep stirring and adjust the seasoning if needed. Serve with fresh bread, a scattering of pecorini or parmesan and a handful of chopped parsley.