CAVATELLI PASTA SOUP WITH CLAMS AND CANNELLINI BEANS



Menù Ingredients

10 g Buon brodo vegetale - BC1X

10 g. Condimento piccante tricolore - Spicy tricolour sauce - B57

500 g. Fagioli cannellini lessati - Boiled Cannellini Beans - UI3

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Salt

q.s. Parsley

q.s. Garlic

q.s Cavatelli Pasta

Chef: Barbara Benvenuti

Method

Serve 6

Prepare the stock following the instruction on the package. In a pan, with a tbsp of evoo sauté 300 g. of cannellini beans with the tricolour spicy sauce. Blend the remaining cannellini it with 200 g. of water to obtain a smooth sauce then add it to the pan with the others beans Dilute everything with the stock made previously and bring to a boil. At this point add in the cavatelli pasta. In a pan, with a drizzle of evoo, some garlic and parsley sauté the clams for few minutes. Add the clams to the soup, adjusting the consistency of the soup with more broth if needed. Serve hot with a drizzle of evoo and some croutons.

Gluten Free Method

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