

PASTA AND BEANS SOUP



Chef: Leonardo Pellacani

Method

Serve 6

In a pot, heat some the extra virgin olive oil and sauté the onion, garlic and pancetta . Add the bean soup and 800 ml. of water. Bring to the boil and season with the Gran Cuoco bouillon. At this point, add the egg pasta and let it cook. Serve the soup with a drizzle of extra virgin olive oil and cracked pepper.

Menù Ingredients

800 g. Zuppa di fagioli - Bean Soup - ZB1
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Pepper
20 g. Minced Garlic
70 g. Chopped Onion
50 g. Diced Pancetta
300 g. Egg pasta