

Santiago Canyon Winery

Culinary Concoctions

Tuscan White Bean Soup

Ingredients:

7oz WHITE ONION, diced
1tbsp GARLIC, minced
2tbsp EXTRA VIRGIN OLIVE OIL
2cans CANNELLI BEAN-15 OZ CANS, well drained washed
1/4c ITALIAN PARSLEY, minced
2tbsp THYME FRESH, minced
32floz CHICKEN OR VEGETABLE BROTH
4oz RADICCHIO, cored and thinly shaved
1/4c TOMATO PUREE
3/4tsp SALT
1/2tsp FRESH BLACK PEPPER
1/2c PECORINO ROMA NO CHEESE, grated
1tbsp SAGE FRESH, MINCED

Directions:

Saute onions & garlic with olive oil until onions are translucent. Add parsley & thyme, stir 1 min add broth & white beans. Add tomato puree & simmer until hot 30 minutes season soup with salt, fresh cracked pepper, and work in radicchio & sage turn off heat & cover 5 minutes. Reheat & adjust seasonings & add pecorino. Serve with additional grated parmesan, asiago, or pecorino romano cheese. Optional additions: additional vegetables, lentils, or pasta.

Pairs well with Santiago Canyon Winery Zinfandel or JT Private Reserve Chardonnay or Gewurztraminer