

PASTA AND BEANS SOUP RECIPE

Serves: 6 | **Prep Time:** 35 Min | **Cook Time:** 60 Min | **Difficulty:** Medium



INGREDIENTS

For The Pasta

- 2 large eggs
- 3.5 ounces (100 grams) of “00” soft-wheat flour
- 3.5 ounces (100 grams) of re-milled semolina (durum wheat) flour

For The Soup

- 21 ounces (600 grams) of Borlotti beans (already soaked overnight)
- 7 ounces (200 grams) of celery, carrots and onions soffritto (or mirepoix)
- 1 tablespoon of tomato paste
- 1 bay leaf
- 1 sprig of rosemary
- extra virgin olive oil
- salt and pepper to taste

Notes

Try Different Pasta Shapes

DIRECTIONS

1. First, drain and rinse the Borlotti beans well (which you will have already soaked for about 8 hours or overnight if you use dry beans).
2. In a saucepan with three tablespoons of olive oil, brown the chopped celery, carrot and onion, a spoonful of tomato paste and a bay leaf and continue to sauté until brown.
3. Add the beans and a pinch of salt and cover with 1.5 quarts (1.5 liters) of water. Let it cook for at least 45 minutes from the start of the boil. While the beans are cooking, dedicate yourself to preparing the fresh pasta.
4. Pour the two flours into a bowl, add the eggs and combine with a fork and then start kneading by hand in order to mix the ingredients well and obtain a uniform dough. Form a ball and leave to rest in the refrigerator wrapped in plastic wrap for 30 to 60 minutes.
5. Now, turn back to the beans. Take half of them out of the pot and blend them with an immersion blender making a thick cream. Add the creamed beans back to the beans left in the pot and mix, resulting in the thick, creamy consistency.
6. Now, back to the pasta. Once the dough has rested in the refrigerator, move it to a work surface that has been dusted with flour.
7. Roll the pasta into long strips with a pasta machine and continue until it reaches the minimum thickness that the machine will allow.
8. Lay the pasta strips out flat and with a notched pasta wheel, cut many squares of about 1.5 inches per side and dip the pasta squares in well salted water for about 2-3 minutes before adding them to the beans.
9. Serve your pasta and beans immediately, garnishing with a few rosemary needles and freshly ground pepper.