



BRINDISA

SOUPS 4

WHITE BEAN SOUP



Navarrico has been producing superb alubias (haricot beans) and other legumes for Brindisa for over 20 years. Rigorous selection and careful cooking are the keys to their success, giving a creamy, melting texture and satisfying flavour.

Method

Gently soften the panceta in the olive oil in a covered pan for about 5 minutes.

Add the onion, celery, carrot, rosemary and garlic to the panceta and sweat in a heavy saucepan with the lid on.

After about 10 – 15 minutes the carrot should have softened.

Add the drained beans, pimentón, lemon zest and the chicken stock and cook gently for a further 10 minutes or so.

Add salt and pepper to taste.

To serve, add a squeeze of lemon juice to taste.

Garnish with parsley, some additional cooked panceta, some coarsely ground black pepper or some olive oil.

To adjust the soup to your desired texture, add stock or water.

Ingredients

Serves 4

100g smoked panceta, finely diced
1 x medium onion finely diced
1 x stick of celery, finely diced
1 x medium carrot finely diced
1 sprig of rosemary with leaves detached from the stem
1 x clove garlic, finely chopped
1 X 660g jar of Navarrico alubias, washed and drained
1 pint of chicken stock
1/4 teaspoon pimentón dulce (mild smoked paprika)
Zest of half a lemon
2 tbsp of olive oil
Squeeze of lemon juice (optional)
Fresh parsley (optional)

For more information, please visit: www.brindisa.com