

PASTA E FAGIOLI (pasta and beans)

by Master Chef Luca

Serves 5 - INGREDIENTS:

1 Italian sausage – 4 slices of rolled pancetta (not smoked) – 4 ladles of chicken stock – 1 ladle of tomato sauce – 2 ladles of cannellini beans – ½ boiled potato – 1 chilli pepper – 1 garlic – oregano - basil – black pepper -1 bay leaf – 2 cherry tomatoes – salt – cooked small size pasta

- Put some extra virgin olive oil in a pot over a medium fire, when it starts to get hot, cut the sausage into big pieces and add it to the pot. Next add the pancetta.
- When the meat gets a golden color add chicken stock, tomato sauce, cannellini beans, chilly, garlic and herbs.
- Break the piece of potato with your hands and add it.

- With a spoon break some of the beans to get a nice thickness.
- Cut cherry tomatoes in half and add them to the pot.
- Season with salt as needed.
- If the soup is too thick add some stock.
- Add the pasta towards the end (cook the pasta al dente, in advance).
- As soon the pasta gets hot serve it with a crispy toasted slice of bread, parmesan cheese and a drizzle of extra virgin olive oil.

