



Tuscan bean soup with pasta

PASSATO DI FAGIOLI CON PASTA MISTA

Serves 4

Ingredients

about 1 lb (500 grams)
cooked cannellini beans,
cooking liquid reserved
3½ cups (820 ml) bean
cooking water, divided
3 tablespoons extra-virgin
olive oil, plus more for
serving
a handful fresh sage leaves
1 clove garlic, crushed
1 tablespoon tomato paste
5 ounces (140 grams) pasta
mista, ditalini, or other
small, dry pasta for soups
Fine sea salt
Freshly ground black
pepper

Puree the boiled beans with one cup (240 ml) of their cooking water. You can use an electric blender or a classic vegetable mill.

Pour the olive oil into a medium saucepan pot over low heat, then add the crushed clove of garlic and the sage leaves. Cook for a minute until the garlic is golden and fragrant and the sage leaves crisp. Remove the garlic and discard it. Remove the sage leaves and keep them aside as a decoration for the soup.

Now pour into the saucepan the pureed beans and add a tablespoon of tomato paste. Stir well to dissolve it. Taste and adjust the seasoning with salt and pepper.

Bring to a boil, then add the short dry pasta, reduce the heat, and simmer on the lowest flame, stirring often, gradually adding the remaining cooking water. This will make the soup creamier.

Ladle your bean soup into warmed bowls, top it with the reserved fried sage leaves, drizzle each serving with extra-virgin olive oil, sprinkle with freshly ground black pepper, and serve.

Variations. You can make exactly the same soup by substituting beans with chickpeas and omitting the tomato paste. In this case, you'll have passato di ceci instead of passato di fagioli. And remember: chickpeas call for rosemary, not for sage! Do you know which is the best topping for passato di ceci? steamed baccalà, or pan-fried shrimps.