



Sfoglini Spaccatelli Pasta

Tuscan Bean Soup with Sfoglini Spaccatelli Pasta is a recipe based on one from my Tuscan cookbook. I have been wanting to make this soup since the summer when I received the book from my friend Cristina while in Arezzo on that wonderful trip. This Tuscan Bean Soup with Sfoglini Spaccatelli Pasta is so comforting and this pasta is to die for.



Ingredients

Serves 8

- 8 oz. Sfoglini Spaccatelli Pasta
- 1 lb. dried cannellini beans
- 8 oz. of ripe or canned tomatoes, crushed
- 8 cups of vegetable stock
- 3 cloves of garlic and 1 clove of chopped garlic
- 1 onion, chopped
- 3 sage leaves
- Chili pepper flakes
- Extra virgin olive oil
- Salt
- Pepper

Instructions

1. Rinse and cover the beans with 3 inches of cold water and soak overnight. The next day, rinse, drain and cover with 1½ inches of fresh cold water. Add 3 whole cloves of garlic and sage leaves and bring to a boil. Lower heat to a simmer and cook for 1.5 – 2 hours, partially covered, until very tender, making sure the beans are always covered with water. Add salt to taste when done
2. Puree the beans in a blender with some of the water until you achieve a smooth puree.
3. In another saucepan, sauté the finely chopped onion and garlic in a little oil. Add the tomatoes and chili pepper flakes and cook for 10 minutes.
4. Add the bean puree and hot broth. Add salt to taste and bring to a simmer.
5. Fill a separate large pot with water and bring to a boil. Add coarse sea salt and the Sfoglini Spaccatelli Pasta and cook for 4 minutes. Drain and add to the soup, stirring for 1 minute to combine and to let the pasta finish cooking. Taste the pasta to be sure it is done. It should be al dente.
6. Ladle the soup in bowls, drizzle with olive oil and top with fresh ground pepper and serve with LOVE.

Notes
