

# Truffled Controne Bean Soup



Courtesy of Keli Sim DeRitis - Poggi Bonsi



## Ingredients

For the soup:

- 10 ounces (1 bag) Heirloom Controne “No-Soak” Beans
- 4 cups water (plus more if needed)
- 8 cups vegetable broth
- 2 tablespoons Accademia Olearia Extra Virgin Olive Oil
- 1 yellow onion, finely chopped
- 1 cup carrots, finely chopped
- 2 cloves garlic, minced
- 1 teaspoon Casina Rossa Truffle&Salt
- 1/8 teaspoon Michele Ferrante Controne Hot Pepper

For garnish:

- 1 teaspoon Ritrovo Selections Alba White Truffle Oil
- 2 tablespoons Truffle&Salt Lily Pops
- Parmesan cheese
- Freshly snipped Italian Parsley

Total Time: about 2 ½ hours

Serves: 4

## Directions

1. Rinse beans in a colander and transfer to a heavy soup pot. Cover with 4 cups of water and cook until the water is absorbed, about an hour.
2. While the beans are cooking, place 2 tablespoons of Extra Virgin Olive Oil in a heavy skillet, add the chopped onions and sauté until onions are just transparent, about five minutes. Add carrots and garlic and continue to sauté for another five minutes, stirring occasionally, not letting the onions brown. Set aside.
3. When the beans have absorbed all the water, add the sautéed vegetables and 4 cups of vegetable broth. Simmer over low heat, add the remaining 4 cups of broth as needed, one cup at a time until the beans are the desired texture, about one and half hours. If more liquid is needed, add additional water, one cup at a time until the beans are tender. Cook a little longer if a creamier texture is desired.
4. Season with the Truffle & Salt and Controne hot pepper.
5. Ladle into soup bowls, drizzle with white truffle oil and sprinkle with Parmesan cheese and parsley, top with the Truffle&Salt Lily Pops and enjoy with crusty bread and olive oil.

*Buon Appetito!*