

# TUSCAN WHITE BEAN SOUP WITH PROSCIUTTO AND PARMESAN CHEESE

PALO  
Serves 10



## Ingredients

- 2 Tbsp Butter
- 1 Tbsp Extra Virgin Olive Oil
- 2 Shallots chopped
- 4 cloves Garlic *finely chopped*
- 3 oz Prosciutto *finely chopped*
- 1 can Cannellini Beans *drained, rinsed and soaked overnight*
- 500 ml Chicken Stock
- 200 ml Heavy Cream
- ½ C Parmesan Cheese *shaved*
- Kosher Salt
- Ground Black Pepper

## Garnish

- 6 leaves Napa/Savoy cabbage *shredded*
- 10 Radishes *shredded*
- 5 slices Prosciutto *crispy*
- 10 Oregano Leaves
- 10 Parmesan Cheese *shaved*

## INSTRUCTIONS

Place a heavy soup pot over medium heat. Add Butter, Olive Oil and Prosciutto and cook until crisp. Add Shallots and Garlic until softened. Add the Beans and stir. Add Chicken Stock and Simmer until the beans are soft. Blend the soup in a blender. Puree until smooth. Pour Pureed soup back into the soup pan. Add the Heavy Cream and more Chicken Stock if need to get a creamy consistency. Set aside and keep warm.

## Assembly

Re-heat the Soup. Ladle in bowl. Garnish with Shredded Cabbage, Radishes, Prosciutto, Oregano and Parmesan Cheese.



Submitted by Tim White