



White Bean Soup Shooter



Preparation: 26 min, Cook Time: 24 min Yield: 6-8

Fox 5 January

Creamy and hearty this soup will please all.

1/2 strip bacon diced
1 tablespoon extra virgin olive oil
1 tablespoon unsalted butter
2 chopped shallots
2 15 ounce cans cannellini beans, drained & rinsed
6 leaves fresh sage, chopped
4 cloves garlic, chopped

3 cups low sodium chicken broth
1/2 cup heavy cream
1/4 teaspoon cayenne pepper
salt / pepper to taste
2 ounces diced pancetta
2 chopped green onions

Fry bacon in medium saucepan over medium heat until halfway done (3 minutes).

Add the olive oil, butter and shallots and sauté until soft (6 minutes).

Add the beans, sage, garlic and broth, bring to a simmer and cook 15 minutes.

Transfer the mixture to a blender or food processor in three batches and purée until smooth.

Return the puréed soup to the pan and add the cream, cayenne, salt, and pepper to taste. Keep warm. Fry the pancetta in saute pan until crispy then drain the fat.

To serve ladle the soup into a shot glass and top with pancetta and green onion.