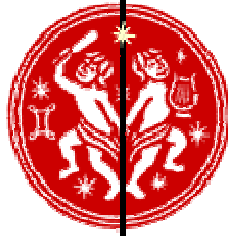


PALMINA



White Bean Soup with Sausage

Paired with *Mattia 2005*

Serves 6

4 spicy Italian sausages
¼ lb thinly sliced pancetta, diced
2 carrots, peeled and small dice
1 medium onion, small dice
4 cloves garlic, minced
8oz can of Northern White (or Cannellini) beans
28 oz can Italian plum tomatoes, crushed with hands
4 oz parmigiano-reggiano rinds
3 cups chicken stock
1½ tsp fresh rosemary, chopped
1 tsp fresh sage leaves, chopped
4 handfuls fresh baby spinach leaves
salt and pepper to taste



1. Brown the sausage in soup pot, then take out, slice into rounds and set aside. In the same pot, add the pancetta and cook until crisp, about 10 minutes. Add the carrots, onion, garlic and sauté until soft and translucent.
2. Add the sliced sausage, beans, tomatoes, cheese rinds, stock and herbs, and bring to a boil, then let simmer for about 30 minutes.
3. When ready to serve, remove the cheese rinds, season to taste and stir in the spinach. Serve with additional grated Parmigiano-Reggiano at the table.