



JERNEJ KITCHEN

BEAN SOUP WITH CRUNCHY CROUTONS

This creamy bean soup is super simple + sage and beans are a wonderful combination.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
COOK:	60	MINUTES

BEAN SOUP WITH CRUNCHY CROUTONS

250 g dry beans, soaked in water day ahead

1 onion

20 g smoked pancetta

1 tbsp olive oil

2 garlic cloves

1 potato, medium

1 tbsp dry white wine

2 sage leaves

1 bay leaf

200 ml milk

TOOLS AND EQUIPEMENT

kitchen knife

cutting board

pot

strainer

blender

PREPARATION

To soak the beans, place the beans into a large bowl and cover with water. Soak overnight. Peel the onion and slice it on really thin slices. Dice the smoked pancetta. In a pot, warm the olive oil over moderate heat, add the onion and pancetta to the pot. Saute until lightly golden, around 5 minutes.

COOK

Peel the potato and slice it on thin slices. Add to the onion and pancetta, slice the garlic and add it to the pot. Also add drained beans and white wine, stir well and pour in 1 liter of water. Cook for around 30 minutes over moderate heat.

BLEND

Add sage and bay leaf. Season with salt and pepper and cook for another 30 minutes or until the beans are tender. Strain the soup, put the liquid aside and blend the rest. Additionally start adding back the liquid until you get a nice, creamy texture. Add the milk and blend again. Season to taste.

SERVE

Serve this creamy bean soup with crusty homemade croutons, a dollop of sour cream / creme fraiche and a bit of pan fried pancetta.