

INGREDIENTS	AMOUNT	PROCEDURE
-------------	--------	-----------

Olive oil	1 tablespoon	Heat oil and butter in stockpot
Butter	1 tablespoon	
Onion, chopped	1 cup (about 1 medium)	Add onion, pancetta, garlic sauté until onion is tender, about 3 minutes
Pancetta, chopped	3 ounces	
Garlic cloves, minced	2 each	
Vegetable or chicken stock	6 cups	Add stock, to above mixture once onions are crisp-tender
Bay leaves	2 each (remove after cooking)	Add herbs to the stock.
Thyme, dried	2 teaspoons	
Rosemary, dried	2 teaspoons	
Cannellini beans, canned	2 (14 1/2 ounce), drained and rinsed	Add to the stock and herbs
Plum tomatoes, canned	1 (14 ounce) Chopped, with juices	Add to the stock and herbs

Cover and bring to a boil and then decrease the heat to medium and simmer until the vegetables are tender, about 10 minutes. Discard the bay leaves. Remove 1 cup of the mixture and purée 1 until smooth, then return the purée to the stockpot

Ditalini pasta (or other small pasta)	2 1/4 cups, (1 pound dry)	Once the mixture has boiled, add pasta and cook until al dente (about 8 minutes)
Parmesan cheese	freshly grated	Ladle soup into bowls, sprinkle with cheese and drizzle with olive oil.
Extra virgin olive oil	to drizzle in each bowl with serving	

HACCP note: potentially hazardous food. Hold at 145 degrees F or above for serving. Chill to below 40 degrees F (leftovers) quickly.

NOTE: How To Make Vegetable Stock

- Ingredients:
- 1 to 2 onions
 - 2 to 3 carrots
 - 3 to 4 celery stalks
 - 4 to 5 sprigs fresh thyme (if use dried - 1 T.)
 - 1 bay leaf
 - 1 teaspoon whole peppercorns
 - 8 cups water

Optional Extras: leeks (especially the green parts), fennel, tomatoes, mushrooms, mushroom stems (mushrooms will provide the umami flavor—that is typically found in a meat stock)

1. Heat a few tablespoons olive oil over a medium heat.
2. Add diced onion, celery and carrot.
3. Cook, covered stirring occasionally until vegetables are soft (about 10 minutes).
4. Add remaining ingredients and bring to a gentle simmer. Cook gently for about an hour or until the stock tastes rich and full.
5. Strain stock and compost vegetable solids.

