

Fagioli Bianchi e Cozze

Menu
 Description: white bean and black mussel soup
 Serving Size: 24
 Categories: **Sabatini's/Soup**

Cost Per Serving	
\$	0.75



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	5/21/2014	GP Team
Revised:	6/12/2014	EA
	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
4	lt	Vegetable stock		50-100000018
1.5	kg	Cannellini beans, dry	soaked overnight and cooked	20-100018606
1	kg	Black mussels	scrubbed	20-100000732
1	ea	Bouquet garni		50-100000045
0.1	kg	Carrots	brunoise	20-100000811
0.1	kg	Celery	brunoise	20-100000813
0.1	kg	Leeks	white part only	20-100000820
0.05	lt	White wine		20-100001689
0.5	kg	Onions, yellow	finely chopped	20-100000835
0.05	lt	Olive oil		20-100001607
0.002	kg	Rosemary, fresh		20-100000879
0.002	kg	Sage, fresh		20-100000880
0.005	kg	Garlic, fresh	crushed, whole	20-100000869
		salt & pepper to taste		
		Crostini:		
0.005	lt	Olive oil		20-100001607
0.2	kg	Padano cheese	grated	20-100000562
0.001	kg	Rosemary	finely chopped	20-100000879
0.002	kg	Garlic	finely chopped	20-100000869
0.5	kg	Baguette croutons (48 each)	per recipe	50-100000032

Method of Preparation:

- Soak the cannellini beans overnight in room temperature water.
- Rinse the beans well in cold water.
- Boil the beans in salted water with a bouquet garni until soft. Remove the bouquet garni and leave the beans to cool down in their own water until room temperature. Do not drain.

- In a hot pot add a little olive oil, sauté the vegetable brunoises and let cook well. Add the cooked beans with its own water and bring to boil.
- In another hot skillet with olive oil prepare the soffritto with crushed garlic, rosemary and sage then add to the bean mixture passing through a strainer first.
- In a another skillet with olive oil, sauté the chopped onions and garlic until golden brown. Add the black mussels, drizzle with the white wine and let evaporate.
- Continue to sauté until the mussels are completely open, removing any unopened ones.
- Add the mussels to the bean mixture. Adjust water if too thick and seasoning.

Crostini:

- Slice one baguette into crostini and lightly toast, then brush with olive oil.
- Mix rosemary and garlic together. Sprinkle crostini with rosemary mixture and grated padano cheese and bake until the cheese is crusty.

To Finish:

- Ladle soup into bowl.
- Garnish with two crostini on plate.