

Volterra

Cucina

**RECIPE**

**Oil Soup**

**NAME:**

**DIRECTORY:** Soups

**Menu Name:** "Oil Soup"

**Italian Name:** Zuppa all' Olio della Villa Otium

**Special Equipment:** Heavy bottom saucepan, wand mixer

**Shelf Life:**

**Yield:**

Ingredients	6-8 portions	Specs
Olive oil, fine quality Tuscan preferably	2 oz.	
Onions, diced	1 cup	
Pancetta	4 oz.	
Sage, fresh chopped	1 TBSP	
Rosemary, fresh chopped	1 TBSP	
Cannellini Beans, Italian, drained well	3 small cans	
Chicken Broth	6 cups	
Salt Mix	As Needed	
Black Peppercorn, fresh ground fine	As Needed	
Bread, diced ¼ inch	2 cups	
Olive Oil	1 oz.	
Salt Mix	As Needed	
Black Peppercorn, fresh ground fine	As Needed	
Chives, minced fine	Sprinkle	
Olive Oil for Drizzling	As Desired	

**Directions:**

**For the soup:**

In a medium stock pot, heat olive oil until hot. Crisp the pancetta slowly until golden brown. Add the onions, sage, rosemary, salt and pepper and cook stirring frequently until the onions are translucent and starting to turn brown. Add the cannellini beans and the chicken broth. Simmer for 20 - 30 minutes and puree with a wand mixer until smooth.

**For the croutons:**

Toss the diced bread with the olive oil and salt and pepper and spread out on a half sheet pan.

Bake in a pre-heated 400 degree F. oven until golden brown and slightly crisp. About 8 minutes.

**For the presentation:**

Ladle the soup into the bowl for service. Sprinkle with croutons and drizzle a generous amount of olive oil over, sprinkle with chives, and serve.

