

Zuppa di Fagioli—as taken from [Assaggio Ristorante Cookbook](#)

- 2 cups dried cannellini beans
- 4 T. olive oil
- 1 small slice prosciutto rind, diced into ¼-inch pieces
- 1 small red onion, cut into ¼-inch pieces
- 1 medium potato, peeled and cut into ¼-inch cubes
- 2 large garlic cloves, minced
- ¼ cup red table wine
- 10 cups water or veal broth
- 1 cup canned tomatoes, preferably imported Italian, drained
- ½ t. salt
- ½ t. freshly ground black pepper
- 6 heaping teaspoons grated Parmigiano-Reggiano cheese

Place beans in a bowl and add enough cold water to cover by about 1 ½ inches. Let soak overnight.

The next day, combine 2 tablespoons olive oil, prosciutto, onion, and potato in a medium stockpot. Cook over medium heat very gently until golden brown, then add garlic. Reduce heat to a simmer, add wine, and cook until reduced by half.

Drain the beans and add to the pot with the water or veal broth and tomatoes. Cover and simmer over low heat for about 45 minutes, or until the beans are cooked, being careful not to overcook. Stir in salt and pepper.

To serve, garnish with Parmigiano-Reggiano and remaining olive oil. Enjoy.

RECIPE NOTES:

- If you don't have time to soak dried beans overnight, put them in a large pot covered with water. Bring to a boil, then turn off the heat and allow to sit for at least an hour.
- Prosciutto rinds should be available at your deli. Mine sells them as 'prosciutto ends' at half the price as sliced prosciutto. They are fantastic for soups!
- If you don't have veal stock, USE BEEF BROTH. Water just won't give you the same depth of flavor!
- If you don't have imported canned Italian tomatoes, don't panic. American ones will be just fine.
- One last thing ... 6 teaspoons of Parmigiano-Reggiano cheese just isn't enough, in my ever-so-humble opinion. Just put the whole block on the table along with a grater and let everyone grate to their hearts' content!