

PASTA e FAGIOLI SOUP

with 2021 Soter Estates Pinot Noir

This homey and simple Italian soup is the perfect dish for winter's last hoorah. Pair it with our 2021 Estates Pinot for a comforting weeknight dinner.

4 C. Unsalted vegetable stock

1 Ea. Bay leaf

4 Oz. Tomato paste

1 C. White wine, dry

1 Ea. Yellow onion, small dice

4 Ea. Garlic cloves, minced

3 Oz. Olive oil

1 C. Dry flageolet beans, soaked over night

1 C. Orzo pasta

2 C. Parmesan, grated, plus extra for garnish

1 Bunch kale, stems removed, cleaned and rough chopped

1 Tbsp. Salt and more as needed

In a large pot on medium heat, sauté the onions and garlic with the olive oil until soft and fragrant.

Add the tomato paste and cook until the paste is reduced slightly and starts to stick to the pan, about two minutes. Add the white wine (deglaze), and stir, scrapping up anything that has stuck to the bottom of the pan. Heat until the white wine has been reduced by half and add the bay leaf, vegetable stock, and beans.

Allow the beans to simmer on low heat and cook until tender, about 30–45 minutes. When the beans are al dente (still have a little bit of crunch), add one tablespoon of salt and continuing cooking until the beans are tender.

Next, taste for additional seasoning, then add the dried pasta and cook for about five minutes.

Add the Parmesan and chopped kale and let the soup cook for another 15 minutes. Check the seasoning and serve. Garnish with a smidgen of grated Parmesan and a drizzle of a nice finishing olive oil.