

Chef John39s Tuscan Bean Soup

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

Since fall and winter are full of shorter darker days were going to need some coping strategies and this hearty Tuscan bean soup is one of the more effective Theres just something about that combo of smooth silky soup and crunchy crispy croutons that makes everything seem okay

Ingredients

- - 1 tablespoon olive oil - 1 tablespoon butter - 1 onion
- diced - 1 stalk celery
- diced - 1 carrot
- diced - 3 cloves garlic - 2 (15 ounce) cans white kidney beans (cannellini)
- rinsed and drained - 4 cups chicken broth - salt to taste - freshly ground black pepper to taste - ½ teaspoon chopped fresh rosemary - ½ teaspoon fresh thyme leaves - ½ teaspoon cayenne pepper
- or to taste - ? cup creme fraiche - ½ lemon
- juiced - 1 ½ cups fresh bread cubes - 2 tablespoons olive oil - 2 tablespoons freshly grated Parmigiano-Reggiano cheese
- or to taste - 1 tablespoon chopped fresh flat-leaf parsley

Instructions

1. Heat olive oil over medium-high heat in a large pot. Add butter; allow butter to melt. Add onion
2. celery
3. and carrot
4. and cook and stir until onion begins to turn translucent and golden
5. about 7 minutes. Stir in garlic; cook 1 more minute. Add beans and broth. Season with salt
6. pepper
7. rosemary
8. thyme
9. and cayenne pepper. Set heat to medium-high and bring to a simmer. Reduce heat to low and let simmer until vegetables are tender
10. about 30 minutes. Place bread cubes in a saute pan. Drizzle with olive oil; season with a pinch of salt and pepper. Toast bread cubes over medium heat until golden brown and crunchy
11. tossing occasionally
12. about 10 minutes. Sprinkle grated cheese over the bread cubes and continue to brown cubes about 2 more minutes. Puree soup with an immersion blender until it is very smooth. Whisk in creme fraiche. Stir in lemon juice. Serve topped with browned bread cubes and chopped parsley. Chef John Chef's Notes This recipe is also a fantastic base for creating even more substantial weeknight meals. Things like sausage
13. peppers
14. and/or maybe a handful of greens
15. always work in this. In the video
16. I pureed the veggies
17. but I think dicing them actually provides better flavor.