



KATIE'S WHITE BEAN  
*and* VEGETABLE SOUP

Trefethen

# KATIE'S WHITE BEAN *and* VEGETABLE SOUP



## LEMON ROSEMARY OIL

### INGREDIENTS

1/2 cup Trefethen extra virgin olive oil  
zest of one large lemon  
4 cloves garlic, sliced  
few small sprigs rosemary

### SOUP INGREDIENTS

1/8 cup Trefethen extra virgin olive oil  
2 cups onions, diced  
1/2 cup chopped pancetta or bacon  
(optional)  
1 cup carrots, diced  
1 cup fresh fennel bulb, diced  
4–6 cloves garlic, roughly chopped  
1/4 tsp crushed red pepper flakes  
salt and pepper to taste  
2–3 medium tomatoes, diced  
6 cups kale, chopped  
1/4 cup Trefethen Katie's Acre  
Chardonnay  
6 cups vegetable or chicken stock  
3 cups cooked cannellini or great  
northern beans  
piece of Parmesan rind, 4x4in  
(optional)  
1/2 cup fresh Italian parsley, chopped  
grated Parmesan or Pecorino-Romano  
cheese

## PROCEDURE

1. To make the lemon rosemary oil, mix all ingredients in a small jar or bowl and set aside.
2. For the bean soup, heat olive oil over medium heat in a large, heavy-bottomed pot. Add onions and pancetta and sauté 6-8 minutes. Lower heat to medium-low and add carrots, fennel, garlic, salt, pepper, and chili flakes, cooking for another 7-9 minutes until vegetables are tender.
3. Add tomatoes and kale to the pot along with Chardonnay and continue sautéing, stirring occasionally for 7-8 minutes. Add the stock and beans and bring soup to a boil. Reduce heat and let soup simmer for 15 minutes, adding the Parmesan rind for extra depth of flavor.
4. Serve in your favorite bowls and finish with lemon rosemary oil, grated Parmesan or Romano, and serve with some crusty bread. Enjoy!

## TREFETHEN WINE PAIRING

***Katie's Acre Chardonnay:*** *Complex and round with concentrated citrus and tropical fruit flavors enhanced with just a touch of toast. It's bright and full-bodied with layered notes of almond, quince, and a distinct salinity with a mouthwatering finish that leaves you wanting more.*