



## White Bean Puree with Prosciutto Crespelle

*From Bi-Rite Market's Eat Good Food by Sam Mogannam*

**Makes about 8 cups**

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| 2 Tbsp. extra-virgin olive oil, plus more for brushing | 3 cups cooked cannellini beans or white navy beans, (2, 15-oz. cans, drained, rinsed) |
| 1 medium yellow onion, diced                           | Kosher salt & freshly-ground black pepper   |
| 2 stalks celery, diced                                 | 8 thin slices prosciutto  |
| 1 medium carrot, diced                                 | 1 ½ teaspoons freshly-squeezed lemon juice, more as needed                            |
| 4 large sage leaves, chopped                           |   |
| 3 cloves garlic, chopped                               |   |
| 1 bay leaf   |   |
| 6 cups chicken or vegetable stock, more as needed      |   |

In a large (8 quart) pot, heat the oil over medium-low heat. Add the onion and cook, stirring occasionally, until soft and translucent, about 8 minutes. Add the celery and carrot and continue to cook, stirring occasionally, until they are somewhat soft, about 10 minutes. Add the sage, garlic, and bay leaf and continue to cook for 2 more minutes, or until aromatic.

Add the stock and beans, 2 teaspoons salt, and a few grinds of black pepper. Increase the heat to medium-high and bring just to a boil, then lower the heat to maintain a gentle simmer. Continue to cook, uncovered, until the vegetables are completely soft and have started to break down a bit, 45 minutes to 1 hour. Meanwhile, position the rack in the center of the oven and heat to 350° F.

Brush both sides of the prosciutto slices lightly with oil and arrange them in a single layer on a parchment-lined baking sheet. Bake just until they are slightly darker and wrinkly, 10 to 15 minutes. Let them cool undisturbed on the baking sheet – they will crisp up as they cool. Break into large shards and set aside. (You can make these up to 6 hours ahead of time.)

To finish the soup, remove and discard the bay leaf and, working in batches, carefully puree the soup in a blender. If you prefer a thinner soup, add up to 2 cups more broth to adjust the thickness.

Just before serving, divide the soup among bowls and garnish with the prosciutto. For a vegetarian garnish, you can fry whole sage leaves instead of making the crespelle. Just heat a bit of oil in a small skillet and add the sage leaves, a few at a time. Fry just until bright green (15 to 30 seconds), and then immediately transfer to a paper towel-lined plate.