

THE TYPICAL *PASTA E FAGIOLI* (PASTA AND BEAN SOUP) "ON THE CONTRARY" WITH TUNA FISH MEDAILLONS AND CHIOGGIA CHICORY

INGREDIENTS FOR 8 PERSONS

FOR THE PASTA CREAM

20 gr shallots
100 gr "ditalini" pasta
500 gr meat stock
10 gr. Parmigiano Reggiano grated cheese
10 gr. olive oil "Extra vergine"

FOR THE "BORLOTTI" BEAN FLAN

10 gr onions, carrots and celery
5 gr lard
20 gr "Borlotti" beans that have been soaked in water the day before
200 gr meat stock
1 rosemary twig
2 sage leaves
half tomato
2 eggs

100 gr tuna-fish fillet
20 gr Julienne of red Chioggia chicory
10 gr lard
1 garlic clove
1 rosemary twig
2 sage leaves

Peel the shallot, cut it "julienne" style and add the "ditalini" pasta. Moisten with the stock and cook it well, then use a food processor, add the parmesan and olive oil and obtain a cream.

For the flan: cut the vegetables into cubes, pit it in a casserole with lard, beans, spices and cover it with the stock. Cook it for about 2 hours. Use the food processor, add the eggs, pass it through a sieve and pour it in the 8 moulds (used for crème caramel) and bake them in the oven for 15 minutes at 140°C.

Mince the lard together with rosemary and sage. Put it in a casserole and stew for 15 minutes at 90°C.

Toss the tuna-fish, add just the seasoning cut in 8 medallions and keep it hot.

Arrange in the plates the bean flans, pour over them the "pasta cream" and, over each flan, lay first the fish medallions and over them a "julienne" of red Chioggia chicory, a few drops of balsamic vinegar and pour the melted lard. Decorate with chervil.