

## PASTA DISHES

# PASTA FAGIOLI



## INGREDIENTS

### Yellow Cake

Preheat the oven to 325  
Line the bottom of two, round 9-inch cake pans with a parchment paper circle.  
Grease and lightly flour the pans. Set aside.

### Ingredients

2 Cups of all purpose flour  
1 tsp of baking powder  
1 tsp of baking soda  
1/2 teaspoon of salt  
Sift together

### Cream Butter and Sugar

2 sticks of unsalted butter (softened, not melted)  
1 1/2 cup of sugar  
Cream together until you achieve an even consistency  
Add 2 large eggs (room temperature) and 2 yolks and continue to blend  
Add 2 tsps. of vanilla  
1 cup of buttermilk (alternate is 1 cup of milk with 2 tablespoons of white vinegar and allow to sit for 5 mins)

## DIRECTIONS

Heat the 4 tablespoons of olive oil in a Dutch oven pot in low, once bubbling, add the garlic and onion and simmer until translucent

Next, add the celery and allow to tenderize  
Add about a teaspoon of kosher salt and 20 grinds of fresh pepper (do to your taste)

Next, add the tomato paste and stir evenly with the garlic, onion, celery. Allow to simmer a few (3-4) minutes on low medium heat

Once done, add the chicken stock and increase heat to medium high. Allow all ingredients to simmer for 3-4 more minutes

Now, lower the heat back to low/medium and add the can of plum tomato. You can puree in the blender in advance, or, alternatively you can add them whole to the Dutch oven with the ingredients and use a masher to reduce/breakdown.

Allow to simmer on low for up to 10 minutes until the tomatoes appear to be liquifying (liquid should reduce and appear a little thicker)

Once that's done, add the beans and let simmer for about 5 more mins

While waiting on it to simmer, separately boil the pasta - add a teaspoon of water to the water and allow the pasta to boil.

Once the pasta is done boiling, drain and set aside. By now, the stew part (fagioli) should be done.

Add some pasta to the bowl and add the fagioli over it (about 2-3 ladles).

Grate some Parmesan cheese over it with fresh basil and serve!

Save the pasta separate from the fagioli. This will preserve the texture of the pasta :)