



PASTA E FAGIOLI (PASTA AND BEANS) (TM6, TM5)

⏱ 10 min. ⌚ 40 min. 🌿 easy 🍴 6 portions

INGREDIENTS

50 g Parmesan cheese, cut into pieces (3 cm)
1 fresh long red chilli, deseeded if preferred, cut into pieces
1 garlic clove
50 g olive oil
1 celery stalk, leaves included, cut into pieces
800 g canned borlotti beans (2 cans), drained and rinsed (approx. 500 g after draining)
2 ripe tomatoes, cut into halves
2 tbsp Vegetable stock paste (see Tips)
900 g water
300 g small dried pasta (e.g. ditali, macaroni)

USEFUL ITEMS

bowl, thermal serving bowl or other large bowl

THERMOMIX PARTS

measuring cup, spatula, simmering basket

Preparation

1. Place Parmesan cheese into mixing bowl and grate **15-20 sec/speed 10**. Transfer into a bowl and set aside. Clean and dry mixing bowl.
2. Place chilli and garlic into mixing bowl and chop **3 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
3. Add olive oil and sauté **3 min/120°C/speed 1**.
4. Add celery, 1 can of the borlotti beans, tomatoes and stock paste and blend **15-20 sec/speed 6**.
5. Add water and cook **8 min/100°C/speed 1**.
6. Add pasta and remaining can of borlotti beans and cook **10 min/100°C/↻/speed 1**. Transfer into thermal serving bowl or other large bowl and allow to rest for 5 minutes before serving. Serve hot, sprinkled with reserved Parmesan cheese.

TIP

- For extra flavour, add diced pancetta, bacon or speck in step 6 with the pasta before cooking.
- To make your own Vegetable stock paste, refer to the recipe on Cookidoo®.
- Adjust the amount of pasta used in this recipe according to the consistency you desire. For a thicker consistency use 500 g pasta, or to taste.