

## White Bean and Smoked Bacon Soup

Recipe Issue1

Serves 4

### Ingredients

100g smoked pancetta, finely diced  
1 x medium onion, finely diced  
1 x stick of celery, finely diced  
1 x medium carrot, finely diced  
1 sprig of rosemary with leaves detached from the stem  
1 x clove garlic, finely chopped  
1 x 660g jar of navarrico alubias, washed and drained  
1 pint of chicken stock  
¼ teaspoon pimentón dulce (mild smoked paprika)  
Zest of half a lemon  
2 x tbsp olive oil  
Squeeze of lemon juice (optional)  
Fresh parsley (optional)

### Method

Gently soften the pancetta in the olive oil in a covered pan for about 5 minutes.

Add the onion, celery, carrot, rosemary and garlic to the pancetta and sweat in a heavy saucepan with the lid on.

After about 10 – 15 minutes the carrot should have softened.

Add the drained beans, pimentón, lemon zest and the chicken stock and cook gently for a further 10 minutes or so.

Add salt and pepper to taste.

To serve, add a squeeze of lemon juice to taste. Garnish with parsley, some additional cooked pancetta, some coarsely ground black pepper or some olive oil.

To adjust the soup to your desired texture, add stock or water.

# Special Events at



Experience the hospitality and culinary skills of South Essex College Hospitality and Catering students as they serve you special event theme menus. **Book early as events fill up quickly!**

**Burns Night Thursday 24th January**



**Valentines Night Thursday 14th February**

**St Patricks Day Thursday 14th March**



**St Georges Day Thursday 25th April**

4 course menu £17.95 7pm - 10pm



**Easter Lunch Friday 5th April**

3 course lunch £12.00 12pm - 2pm

**Waves** is also open for lunch from Monday to Friday. Thursday evenings offer fine dining. Wednesday evenings feature relaxed brasserie style food.

You can also book the entire restaurant for parties, charity evenings or for use as a regular meeting room with refreshments and catering.

**To book call:**

**Waves Southend**  
**01702 220 590**

**Waves Thurrock**  
**01375 362 639**

Please leave a message if you are calling out of hours