



Tuscan White Bean Soup

2 cups dried white beans, cannellini
6 to 8 cups of water
4 carrots, peeled and chopped
1 large yellow onion, chopped
2 celery stalks, chopped
4-5 cloves garlic, minced
1-2 fresh sprigs of thyme
1 (14-oz) can crushed tomatoes (I used Muir Glen fire roasted)
Sea salt, to taste
Fresh ground pepper
Truffle oil, for drizzling (optional, but worth it!)

Rinse and sort through the beans. Place them in the slow cooker and add enough of the water to cover. Cover and cook on high for 2 hours, or until the beans begin to soften.

Add the carrots, onion, celery, garlic, thyme and tomatoes. Stir until well combined. Cover and cook on low for 6 to 8 hours, until beans and carrots are soft and tender. Stir in fresh ground pepper and salt to taste.

Ladle into soup bowls and drizzle with truffle oil.