

Smoky White Bean and Bacon Hock Soup



A classic family favourite is about to get a whole lot easier & tastier. Wait until they taste the creaminess of this masterpiece!

Ingredients

- 1 Smoked Bacon Hock
- 1 tablespoon Olive Oil
- 1 finely chopped, Onion
- 3 crushed, Garlic Cloves
- 200g rinsed, dried Cannelloni Beans
- 2 litres Campbell's Real Stock Vegetable Liquid Stock
- 2 teaspoons Masterfoods Sweet Paprika
- 2 tablespoons Masterfoods Smoked Paprika
- 1 loaf Community Co Sourdough Loaf
- 1 Zested Lemon for Gremolata

1 Long Red Chilli for Gremolata

1/2 Cup chopped, Flat Leaf Parsley for Gremolata

Method:

1. Heat the olive oil in a large heavy-based saucepan over med heat.
2. Add the onion and carrot, then cook for 5-6 mins, or until softened.
3. Add the garlic and cook, stirring, for 1 min.
4. Add the bacon hock, beans, stock and paprika. Bring to the boil, then reduce the heat to low.
5. Cover and simmer, stirring occasionally, for 2 1/2 hrs or until the beans and hock are tender.
6. Remove the hock from the soup and shred the meat discarding skin and bone.
7. Remove approx. 1/3 of the beans and carrots from the soup and mash, then return to the soup with the meat.
8. Taste and season with sea salt flakes and freshly ground black pepper if required.
9. Combine the gremolata ingredients in a small bowl.
10. Serve the soup in large bowls, with a sprinkle of gremolata and slices of crusty bread.