

# WHITE BEAN AND PANCETTA SOUP

**EFFORT: A LITTLE • PRESSURE: HIGH • TIME UNDER PRESSURE: 10 OR 15 MINUTES • RELEASE: QUICK • SERVES: 6 TO 8**

**2 cups dried great northern beans (about 1 pound)**  
**One 4-ounce pancetta chunk, chopped**  
**1 small yellow onion, chopped**  
**4 cups (1 quart) chicken broth**  
**One 4-inch rosemary sprig**  
**½ teaspoon ground black pepper**  
**Up to ½ cup heavy cream (optional)**

**1** Soak the beans in a big bowl of water on the counter for at least 12 hours or up to 16 hours. Drain in a colander set in the sink.

**2** Put the pancetta and onion in a 6-quart stovetop pressure cooker set over medium heat or in a 6-quart electric pressure cooker turned to the browning mode; fry until the pancetta is crisp at the edges and the onion has softened, about 4 minutes, stirring often.

**3** Stir in the broth, rosemary, and pepper, as well as the drained beans.

**4** Lock the lid onto the pot.

**STOVETOP:** Raise the heat to high and bring the pot to high pressure (15 psi). Once this pressure has been reached, reduce the heat as much as possible while maintaining this pressure. Cook for 10 minutes.

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**ELECTRIC:** Set the machine to cook at high pressure (9–11 psi). Set the machine's timer to cook at high pressure for 15 minutes.

**5** Use the quick-release method to return the pot's pressure to normal.

**6** Unlock and open the pot; discard the rosemary sprig. Mash some of the beans against the walls of the cooker with a wooden spoon to create a thick paste to thicken the soup. Stir well, adding the cream, if desired.

## TESTERS' NOTES

- It's hard to imagine a more satisfying meal from so few ingredients, like trattoria fare at home.
- Don't be tempted to use canned beans. Dried beans will hold their texture much better.
- Use a chunk of pancetta that you can cut into bits, rather than prepackaged thin slices that will get lost in the soup.
- For a smoky flavor, substitute slab bacon for the pancetta—or use 2 ounces of pancetta and 2 ounces of slab bacon for a more sophisticated finish.

**Serve It Up!** Drizzle lemon-infused olive oil over each helping.