



## DAVIS FAMILY & ZAZU FARM



In Tuscany, this soup is intended to be a use for all the November bounty of the farm or garden and the newly pressed olive oil. We love it so much that when we moved to Sonoma, John's first goal was to grow everything for this soup himself, including the olives. It is a perfect showcase for our Davis Family/Zazu organic farm here at the winery on the banks of the Russian River... as well as the organic olive oil Guy Davis makes. The dish we serve at the event will all be from the Estate farms - come and savor the true spirit of farm to table with us!

52 Front Street  
 Healdsburg CA 95448  
 707-433-3858  
[daviswines.com](http://daviswines.com)

# HARVEST RIBOLLITA



chefs Duskie Estes & John Stewart, Zazu

Pair with Davis Family Vineyards Russian River Valley Pinot Noir

### SERVES 4

- 2 cups fresh shell beans  
(or dry white beans)
- 2 bay leaves
- 4 cloves peeled garlic,  
divided
- 2 stalks celery
- 2 carrots, peeled
- 1 onion, peeled
- 1 leek, white part only
- good quality extra-virgin olive  
oil (like Davis Family)
- 1/2 Savoy cabbage, cut into  
thin ribbons (chiffonade)
- 1 bunch lacinato kale,  
stemmed and cut into  
chiffonade
- 6 cups water
- kosher salt and freshly  
ground black pepper
- 1/2 loaf day-old rustic bread,  
crust removed

If the beans are dried, cover them with water and soak overnight. Cook the beans with the bay leaves and 2 of the garlic cloves until soft, about 1 hour.

Strain the beans, reserving 1 cup of the liquid to add to the soup.

Process the remaining 2 garlic cloves with the celery, carrot, onion and leek until very fine, but not wet (still with tiny pieces of the vegetables, not a puree). Sauté the vegetables in about 1/4 cup extra-virgin olive oil on medium-low heat until they're fragrant and slightly browned, about 10 minutes. Add the beans and their cooking water, cabbage, kale and water. Simmer for approximately 1 hour. Season to taste with salt and pepper.

Crumble the dried bread into chunks and place a handful of the bread in each bowl.

Ladle the soup over the bread and let it stand for a few minutes while the bread softens and the broth has been absorbed.

Finish each bowl with more olive oil and freshly ground black pepper.