



Chestnut and White Bean Puree with Guanciale

20 portions

Ingredients

1 cup	chestnut and white bean puree (recipe follows)
10 ounces	guanciale, small dice
5 each	green apple
1 each	lemon, juiced
3 sprig	rosemary, fresh
As needed	extra virgin olive oil
1 each	baguette, sliced into 20 pieces

Assembly

1. Small dice the green apple and reserve in water with the lemon juice.
2. Heat a saucepan over medium heat. Add the guanciale and 2 tablespoons of water.
3. Allow the water to evaporate slowly and then caramelize the guanciale.
4. Remove the guanciale and reserve the fat.
5. Add the apples to the pan and return the fat to the pan to poach the apples.
6. Once tender, remove and drain the apples.
7. Brush the baguette slices with olive oil and toast.
8. Assemble each bruschetta with one spoonful of the puree, caramelized guanciale, and apples, then garnish with fresh rosemary.

Chestnut and White Bean Puree

½ cup	dry cannellini or other white bean soaked in water overnight
2 cup	chicken stock
1 each	sprig rosemary
1 each	bay leaf
2 clove	garlic, split in half
½ each	white onion
1 each	carrot, rough chop
6 each	black peppercorn
¼ cup	olive oil (as needed)
½ cup	chestnuts, roasted and shelled
As needed	sea salt or kosher salt

Method of Preparation

1. Combine beans, stock, rosemary, bay leaf, garlic, onion, carrot and black pepper.
2. Bring to a simmer and slowly cook the beans until tender.
3. Drain beans and reserve 3/4 cup of the liquid.
4. Remove rosemary, bay leaf and carrots from the beans.
5. In a food processor or blender puree the beans, half the liquid, and chestnuts until smooth. Use additional liquid if necessary.
6. Finish with olive oil and salt.