



Chickpeas soup with Kingprawns and Langoustines

Summer Soup Served Best Under the Tuscan Sun and with DaVinci Chianti

Ingredients:

¾ pound chickpeas
1 red onion (sliced)
Sage (4 leaves)
2 cloves chopped garlic
Tomato purée (half cup)
2 tablespoons olive oil
1 medium-sized white potato (cubed)
4 large prawns (with tails left on)
4 large shrimp
Pinch of salt

Preparation:

Boil the chickpeas in abundant salted water along with the olive oil, chopped garlic, sliced onion, and cubed potato. Constantly skim off the top of the boiling water for excess oil. After chickpeas have cooked through, add the tomato purée and continue the cooking for about 30 minutes. Then blend the entirely cooked ingredients into a mixer, add olive oil and return sauce to original pan.

Shell the crustaceans carefully to avoid breaking the meat and add to the mixture. Bring to a boil and cook for about 30 seconds.

Serve hot in a large shallow soup bowls with the large prawns displayed resting in the center. A hearty chunk of warm Tuscan bread makes this dish complete. Serves four.