Borlotti beans in tomato sauce Parma style



Preparation time: 25 min
Difficulty: Easy

Ingredients

- Black pepper: to taste
- Dry Borlotti beans: 300 gr
- Extra-virgin olive oil: q.b.
- Fine salt: to taste
- Garlic: 2 cloves
- Parma ham, sliced thick: 200 gr
- Rosemary: 1 sprig
- Sage: 1 sprig

Preparation

Place the beans, previously soaked in water for at least 8 hours, in a pot better if in terracotta, and cover them with four fingers of water.
Bring the beans to boiling very quickly, then lower the heat and allow them to cook slowly for about 20 minutes until they are soft.

Once the beans are ready, roast the garlic and the sage sprig in a pan with a drizzle of extra-virgin olive oil.
After a couple of minutes, add **Fine tomato pulp Pomì** and cook until obtaining a fairly thick sauce.
Add the previously cooked beans, season with salt and pepper and continue cooking for at least 15 minutes.

In the meantime, on the side, sear the Prosciutto di Parma into a non-stick pan until golden and crunchy.
Serve the beans in a bowl by adding on top the crunchy Prosciutto di Parma and a rosemary sprig.

For this recipe we used:

Finely Chopped tomatoes 200 gr

