

Borlotti beans in tomato sauce Parma style



Time: 25 min.

Difficulty: Easy

Ingredients (4 people)

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- Finely Chopped tomatoes 3x400g 200 gr
- 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

For this recipe we used:



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 Pomi** 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.