

INGREDIENTS FOR 4 PEOPLE

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600 gr of Beceite Beans

4 Artichokes

2 radishes

Black truffle from Teruel

2 bay leaves

1 teaspoon of hot paprika

Garlic and salt

Tomato

Extra virgin olive oil from Lower Aragon.



Beceite beans with black truffle and artichokes

It is convenient to soak the beans the day before, the next morning change the water and cook with an onion, a leek and a head of garlic with skin and salt, over medium heat for a few hours, cooking depends on the water and fire, it is convenient to go testing to see the desired point. In the final minutes we will introduce the artichokes, clean and peeled, divided in 4 so that they cook with the beans. We make a sauce with the AOVE, the onion and the crushed garlic, when the onion has taken out its broth we add the paprika, grated tomato and the bay leaf. Serve placing the base of the sofrito and on it the beans, grate the tuber melanosporum to taste, place the finely chopped radishes and finally a splash of EVOO.