Pomì
O Così. O Pomì.

Stewed sausage and Borlotti beans



Preparation time: 60 min
Difficulty: Medium

Ingredients

- Dry Borlotti beans: 3.5 oz.
- Dry Cannellini beans: 3.5 oz.
- Extra-virgin olive oil: 3 tablespoons
- Fresh sausages: 2
- Garlic: 1 clove
- Salt: to taste

Preparation

After 12 hours of soaking, wash and bake the beans in plenty of water for at least 45 minutes over low heat.
Meanwhile, prepare a tomato sauce with oil, garlic, **Pomì Chopped Tomatoes** and salt.

Cook the sauce for 15 minutes. Sear the sausages for 7-8 minutes, cut them into two or three pieces and add them to the tomato sauce. After a couple of minutes add the previously cooked beans.

Cook for about 20 minutes on low heat and at the end of cooking remove the garlic.

For this recipe we used:

None 14 oz.

