



BROAD BEANS WITH BLACK PUDDING

INGREDIENTS

2Kg fresh broad beans
1 Trás-os-montes black pudding
1 bunch cilantro
200ml water
200ml white wine
200ml olive oil
Salt

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WINE MURÇAS RESERVE 2010
OLIVE OIL ESPORÃO / GALEGA

PREPARATION

Extract the broad beans from the pods.
Chop the pods and stew them with the seasonings and the whole black pudding.
Strain the broth and stew the broad beans, with the lid on, until they are soft.
Rectify the salt seasoning, and add more cilantro and the sliced black pudding.

