

Fagioli alla colombiana

Ingredients:

- * 2 kg fagioli
- * 30 g concentrato di pomodoro
- * 200 g cipolla
- * 2.5 l acqua
- * 150 g peperone rosso
- * 150 g carote
- * 20 g cumino in polvere
- * 3 spicchi d'aglio
- * 3 foglie d'alloro
- * sale
- * pepe

Steps:

1. Place the dry beans in a large container and cover with cold water. Allow the beans to soak for 12 hours.
2. After 12 hours, drain the beans and proceed with preparation.
3. Place the beans in a H65 stainless steel tray with water, pepper, minced garlic, bay leaves, tomato paste.
4. Cut the leek, bell pepper, and carrot into large chunks and add beans. Ensure that all ingredients are submerged.
5. At the end of the cooking time, remove 300 ml of cooking water, otherwise, the preparation would be too watery.
6. At this point, blend 500 g of cooked beans.
7. Mix the blended beans with the remaining beans and the beans à la colombiana will be ready to serve.