

Ceci in salsa

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Ingredients

- * 2 kg chickpeas
- * 2 g black pepper
- * 50 g coriander seeds
- * 2 bay leaves
- * 5 g garlic
- * 30 g tomato paste
- * 100 g onion
- * 300 g chorizo
- * 200 g carrots
- * 30 g salt
- * 150 g shallots
- * 2.5 L water

Steps

1. Place the chickpeas in the refrigerator for 12 hours.
2. In a cooking.essential INOX h65, combine the chickpeas, water, pepper, bay leaves, garlic, tomato paste.
3. Mix the chorizo, coriander seeds, carrots, and onions with the chickpeas.
4. Ensure that the preparation is uniformly submerged in the water.
5. Cook.
6. When the pressure cooker alerts that the process is complete, blend 200 g chickpeas, salt, and 200 ml of water.
7. Mix this sauce with all the chickpeas and they are ready to serve.
8. For a more dense preparation, simply blend more chickpeas.