

Fagioli all'uccelletto *Ingredients:* 200 grams (approx. 7 ounces) of dry cannellini (white beans)

500 grams (approx. 17.6 ounces) peeled plum tomatoes

2 garlic cloves

1/2 cup of extra virgin olive oil

sage

salt and pepper *Working* Pre-soak the beans for about 12 hours. Drain them and cook them in salted water over low heat, making sure the skins don't break. Take them from the heat just before they are completely cooked. Put oil, the slightly crushed garlic cloves and the sage in a cast iron pan. Let the garlic brown slightly and add the pureed tomatoes. Let it cook for 10 minutes. Add the drained warm beans. Stir lightly. Add salt and a generous amount of black pepper. Cook for about 15 minutes and serve.