Black bean, pancetta and tomato sauce

Ingredients

1

- 400 g black beans, tinned
- 10 g Bresc Garlic chopped
- 20 g Bresc Shallot chopped
- 50 g pancetta
- 3 g Bresc Erbe Italiano
- 3 dl vegetable stock
- 10 g Bresc Red chilli puree
- 30 g Bresc Pomodori marinati
- olive oil for braising

Preparation method

Braise the shallots with the garlic in a little olive oil, add the beans, pancetta, erbe Italiano, pomodori marinati and red chilli puree and braise them with the shallot and garlic. Add the stock and cook until everything is tender. Puree the sauce and season with salt and pepper if required.

Used bresc products

Bresc Chopped shallot 1000g

Bresc Erbe Italiano 450g

Bresc Garlic chopped 1000g

Bresc Garlic chopped 450g

Bresc Pomodori marinati 1000g

Bresc Red chilli puree 450g

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