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THE GEORGE MEWES RECIPE COLLECTION



Borlotti Bean Ragù



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INGREDIENTS

- * 300g Alce Nero borlotti beans (reserve the liquid)
- * 25g butter
- * 1 tbsp extra virgin olive oil
- * 100g pancetta affumicata, diced
- 1 onion, finely sliced
- 1 garlic clove, finely sliced
- 2 tbsp fresh parsley or rosemary
- 1/2 tin chopped tomatoes
- 1 tbsp tomato paste (mixed together with 100ml water)
- * 1 bottle Salsa Agromonte
- * Michele Portoghese Sedanini Rigati

METHOD

- 1 Fill a large pot with water and a generous amount of salt and bring to a boil, ready for your pasta. While that's coming up to temperature, prepare your ingredients.
- 2 Finely slice the onion and garlic and put to one side.
- 3 Dice the pancetta into 1cm pieces.
- 4 Roughly chop 2 tbsp of fresh parsley or rosemary (add this to the sauce just before serving).
- 5 Pour the 1/2 tin of chopped tomatoes into a small bowl with 1 tbsp tomato paste and 100ml water. Leave to the side until ready to use.
- 6 Heat a large frying pan and add your butter and extra virgin olive oil. Once the butter has melted and the mixture starts to bubble, add the diced pancetta and allow it to caramelise slightly.
- 7 Add the finely sliced onion and garlic and cook until softened, roughly 5 minutes.
- 8 Next, add your chopped tomatoes and paste mixture along with 1 bottle of Salsa Agromonte. Bring to a boil and then simmer for around 15 minutes.
- 9 Your pasta water should now be ready. Follow the instructions on the packet for cooking times. I like to cook pasta al dente so that when it's added to the sauce at the very end it will continue to cook slightly and absorb all the lovely flavours.
- 10 Drain the borlotti beans but keep the liquid in a small jug. Add the beans and chopped parsley or rosemary to your tomato sauce, then mix together. The borlotti bean liquid can now be added to the sauce to give it a little more flavour and richness.
- 11 To finish, drain your pasta (reserve some of the pasta water in case the tomato sauce is a little thick). Add the pasta to your Borlotti Bean Ragù and stir well.
- 12 Finish the dish with our lovely 30 months aged Parmigiano Reggiano and a good drizzle of extra virgin olive oil.



* These lovely ingredients can be found in our shops.