

Fagioli e gamberi



INGREDIENTS

500 gr. Dried cannellini beans
1/3 Cup Extra Virgin Olive Oil
2 Large Garlic Cloves Chopped
25 gr. Pancetta chopped
6 Large Fresh Sage Leaves
Salt and Black Pepper to taste
1 Tomato chopped
500 gr. Medium Shrimp

Preparation

Note: The beans in this recipe will need to be soaked overnight Put the beans in a non aluminum container and cover with 5 inches of cold water. Soak overnight and then drain well. Place them with all other ingredients except the salt and shrimp, in a pot that will comfortably hold them all. Pour enough cold water over the ingredients to cover them by about 3 inches. Cook gently at a simmer for about 1 hour or more. The liquid in the beans should be mostly absorbed by the time they finish cooking and the beans should be very moist and succulent. Do not let them go dry. Add the salt to taste. Serve the beans hot, drizzled with olive oil; they are equally good at room temperature. Sauté the shrimp in the olive oil with a pinch of salt and pepper for about 2 minutes, stirring often. Do not overcook. Serve the shrimp with warm beans or slightly chilled with room temperature beans.