



Broad bean soup

ingredients: 200 g dried broad beans • 4 garlic cloves • 2 lemons • 1 red chilli pepper
Cumin • Olive oil

Preparation

Soak the broad beans in cold water for 5 or 6 hours. Drain and cook in salted boiling water with the garlic and olive oil. Drain. Reserve the cooking liquid.

Purée the beans using your Mini MP 160 V.V. power mixer.

Gradually add the cooking liquid to achieve a thick, creamy consistency.

Sprinkle the bissara with cumin and chopped chilli pepper and serve with lemon quarters.