

Butter Beans, Wild Mushrooms, Albariño and Guanciale Iberico



PREP TIME
10 MINS



COOK TIME
1 HR 10 MINS



TOTAL TIME
1HR 20 MINS



SERVES 4 PEOPLE



EASY



Ingredients

500g dried butter beans, soaked in water overnight or for 12hrs
4 spring onions (white only), finely chopped
1 garlic clove, peeled and finely sliced
200g wild mushrooms, trimmed, cleaned and finely sliced
100g guanciale ibérico de bellota, finely sliced
2 tbsp plain flour
100ml albariño white wine
1 tbsp finely chopped flat-leaf parsley
Extra virgin olive oil
Sea salt and pepper to taste

Method

Drain the soaked butter beans into a saucepan, cover with fresh cold water and gently bring to the boil. When the water is about to boil add some cold water, reduce to a gently simmer, cover and cook gently until the beans are tender, about 1 hour stirring occasionally. Set aside.

In a large sauté pan, heat 3 tablespoons of olive oil and gently fry the spring onions, garlic and wild mushrooms with a pinch of salt. Drain the butter beans, keeping 100ml of the cooking liquid and add the beans to the mushrooms and sauté gently for a couple of minutes, season with salt and pepper. Add the flour and cook for one minute whilst gently tossing the beans. Increase the heat and add the albariño wine and reduce by half. Add the cooking liquid of the beans and simmer gently for 5 minutes. Finish with the chopped parsley before serving.

To serve, spoon the beans on to some warm plates with a drizzle of extra virgin olive oil and top with some thin slices of guanciale ibérico and serve with some toasted sourdough bread and more albariño.