



**AUTHENTIC ITALIAN  
RESTAURANT AND BAKERY**



**FAGIOLI ALL'UCCELLETTA**

**Yield 7 cups  
Serves 6-8 as side dish**

<b>1 pkg.</b>	Il Fornaio Cannellini Beans (300 g.)
<b>14 cups</b>	Water
<b>2 tsp.</b>	Salt
<b>½</b>	Celery stalk (whole)
<b>½</b>	Yellow onion (whole)
<b>3 cloves</b>	Garlic (whole & peeled)
<b>1</b>	Small carrot (whole & peeled)
<b>3 TBS.</b>	Extra-virgin olive oil
<b>18-20</b>	Sage leaves, torn into thirds
<b>10 oz.</b>	Canned tomatoes, peeled & chopped
<b>½ tsp.</b>	Pepper (to taste)

**PRE-PREPARATION**

Soak the cannellini beans in 4 cups of water overnight; drain in the morning.

**COOKING INSTRUCTIONS**

In a 4-quart pot, add remaining 10 cups of water, cannellini beans, 1 tsp. salt, celery, onion, one garlic clove and carrot. Cook on low heat for approximately 1 hour or until beans are al dente. Drain the water into a bowl and set aside for later. Remove the onion, garlic, carrot and celery. Let the cannellini beans cool.

In a 4-quart pot, add 2 TBS. olive oil, 3 garlic cloves and sauté until golden. Add the torn sage leaves to the pot and stir. Sauté sage for 15-30 seconds and then add the tomatoes, 1 tsp. salt and cannellini beans. Bring to a boil and add 5 cups of the reserved water. Bring back to a low boil and cook for 15-20 minutes or until the sauce is reduced and thick.

Plate the prepared cannellini beans on an oval platter and add 1 TBS. extra-virgin olive oil before serving. Salt & pepper to taste and serve hot.

In Tuscan tradition, serve the beans with your choice of meat or poultry.

Buon Appetito!

  
Maurizio Mazzone