

BEECK'S RECIPE COLLECTION

WESTPHALIAN BROAD BEANS

PREPERATION:

Clean the fresh broad beans, remove them from the pods and put them into a pot. Fill up with water, add the streaky belly of pork (either cut in slices or as a whole). Place the savory on top and let simmer for approx. half an hour. Then add salt according to taste (depends on how salty the belly of pork is). Knead the flour with the butter on a plate, add both to the gravy for thickening and while stirring bring to a brief boil.
Serve with new crop boiled potatoes.

INGREDIENTS FOR 3 SERVINGS:

3 kg	beans, broad, in pod
500 g	streaky belly of pork
1 bunch	of savory
50 g	butter
	some flour
	salt
	water as needed

Preparation time: 1 hour

ENJOY YOUR MEAL!