

Recipe adapted from Deborah Loeser Small,  
*Lake Magazine*.



## Fasole Batuta

1/2 lb. cannellini beans  
1 onion, quartered  
1 parsley root, cut into large pieces  
1 carrot, cut into large pieces  
Salt to taste  
2 T olive oil  
1 T butter  
1 onion, sliced  
3 T olive oil  
1 t paprika  
8 garlic cloves, minced  
Salt and pepper to taste

Soak beans in cold water overnight. Drain and rinse and heat to a boil covered in water for 2 to 3 minutes, drain again. Next add beans to a large stock pot with the quartered onion, parsley root and carrot. Fill with enough water to cover the vegetables and season with salt to taste. Heat veggies to a simmer and cook for one to two hours, or until beans are soft. (Add water as needed to keep veggies covered.)

Meanwhile, heat the olive oil and butter in a skillet and add the sliced onion. Cook onions until browned and caramelized. Set aside.

When beans are soft, drain and reserve remaining liquid from the pot. Discard the quartered onion, parsley root and carrot pieces. Toss in the paprika, minced garlic and 3 tablespoons of olive oil. Season with salt and pepper to taste. Then using an immersion blender or mixer, blend the beans, oil and garlic. If the beans are dry, add some of the reserved liquid until desired consistency is reached. Spoon into a serving bowl and top with caramelized onions. Serve with toasted baguettes or pita chips.