



GUSTO IN FAMIGLIA

BEAN-MUSHROOM-BOURGUIGNON WITH SPECK ALTO ADIGE

20 minutes – easy – 4 portions



Ingredients:

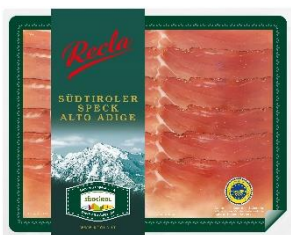
- 30 ml Olive oil
- 2 tbsp. Diced onion
- 1 Finely chopped clove of garlic
- 200 g Mushrooms (white mushrooms, boletus or shiitake)
- Salt
- Freshly grounded pepper
- 150 g Tomato sauce
- 200 g Chopped and boiled green beans
- 200 g Chopped and boiled snow pea

Preparation:

1. Heat the olive oil in a flat pan and gently sauté the onions and garlic.
2. Add the mushrooms, then season with salt and pepper and sauté **for about 3 minutes**.
3. Add the tomato sauce, beans and snow peas and let it thicken slightly **for about 3 minutes**.
4. Place the beans and mushrooms on a plate and add the slices of Speck Alto Adige PGI. Then garnish with dill, ground ivy, thyme flowers and sage flowers.

Further ingredients:

- 180 g Slices of Recla Speck Alto Adige PGI
- For garnishing: Dill, ground ivy, thyme flowers and sage flowers



Speck Alto Adige PGI e 90g

The Recla Speck Alto Adige PGI slices are thin, tender, versatile and melt with an unmistakable flavor in your mouth, perfect for any occasion on their own.