

# CIORBA DE FASOLE CU AFUMĂTURĂ:

13

## RECIPES EN-ROUTE



## INGREDIENTS



1-2 personas

6 tbsp of cooked haricot beans  
150 g of smoked pork ribs  
150 g of smoked bacon  
100 g of tocino (salted pork fat)  
1 onion  
2 bay leaves  
1 glass of white wine  
1 carrot  
50 g celery  
3 tbsp fried tomato sauce  
2 tbsp flour  
Olive oil  
Salt and pepper  
Parsley and tarragon  
2 tbsp smoked De La Vera paprika  
Water

## STEPS TO FOLLOW

### 1 For the sofrito:

In a pan, brown the pork fat and bacon with a splash of olive oil. Add the ribs and lightly fry for 5 mins. Add the sliced onions, chopped carrot, bay leaf and chopped celery.

### 2 Lightly fry:

Lightly fry for 5-10 mins. Add the smoked paprika and flour. Continue to lightly fry and add the white wine. Once evaporated, add the fried tomato sauce and then cover with water. Leave to cook until the ribs are tender.

### 3 Final steps:

Once ready, add the beans, leave to cook for 5 mins, then add the chopped parsley and tarragon. Season to taste and the soup's ready.

If you want to make this recipe for more people, just multiply the quantities by the number of guests.