

Insalata di fagioli, dadini di pane e cipolla

Bean salad with toasted bread cubes and onion

A «comfort dish», brilliant in its simplicity!

Ingredients for 4 people

- 150 g** cooked small white beans, (fagioli Zolfini if possible)
Salt and pepper them and marinate them in a little white aceto balsamico.
- 100 g** bread from the day before
cut into cubes of about 1.5 to 2 cm
toast until dark golden and crisp with
- about 6 tbsp** olive oil
- 1** crushed garlic clove
- some** thyme and marjoram or sage
- ½** mild onion, cut into rings
chop the «offcuts» from the slicing and add them straight to the beans.

To serve:

Mix the beans and the bread cubes, add plenty of the best olive oil and a little aceto balsamico, season with salt and pepper.
Arrange on the plates and lay the onion rings on top.



VERONICA'S TIP

This recipe, after an idea from splendido.de, embodies the simplicity of Tuscan cooking beautifully – a cuisine that nevertheless insists on the best ingredients. If you want the salad a little richer, chopped anchovy fillets from the jar and capers go well with it. Or of course the first halved cherry tomatoes!