

# **Braised borlotti with grilled radicchio**

**Prep 10 min**

**Soak Overnight**

**Cook 1 hr+**

**Serves 4**

**250g dried borlotti beans**

**1 carrot**, peeled and cut into very large chunks

**1 shallot**, unpeeled, cut in half

**1 large stick celery**, cut in half

**2 garlic cloves**, smashed

**1 pinch dried chilli flakes**

**50ml olive oil**

**Salt**

**1 radicchio**

**50ml extra-virgin olive oil**

**1 splash red-wine vinegar**

Soak the beans overnight in cold water, then drain, put in a large pot and cover with fresh cold water. Bring to a boil, cook for two minutes, then drain again. Replace with fresh water to cover the beans, and add the carrot, shallot, celery, garlic, chilli and olive oil to the pot. Bring to a boil, then turn down the heat to a very gentle simmer and leave to cook for anything from 45 minutes to two hours, until the beans and vegetables are soft (the timing will vary depending on how old the dried beans are).

Drain, reserving half the cooking liquor, then tip the bean mix on to a tray and pick out the carrot, onion, celery and garlic (don't worry if a few beans join the party). Blitz the stewed vegetables to a paste, then fold back into the beans; if the mix seems a little dry, stir in some of the reserved cooking liquor, to loosen. Season with salt to taste and set aside.

Cut the radicchio into quarters and separate the leaves. Grill, griddle or roast the leaves for two to three minutes, until wilted. Meanwhile, in a small bowl, make a dressing by whisking the extra-virgin olive oil and vinegar, then pour this over the cooked radicchio and toss.

Spoon the beans on to a platter, top with the grilled leaves and serve at room temperature.