

# BOTIFARRA AMB MONGETES (BIG SAUSAGE WITH BEANS)

## Ingredients

1 Kg. white beans



Salt



Olive oil



A little bit of parsley



2 cloves of garlic



4 Sausages



Water



## Tools

Pot



Frying pan



Blender



Sieve



## PREPARATION



Put the beans to sock between 9-12 hours.



Cook the beans with water and salt, so they become smooth.



When smooth, fry them on the frying pan with sunflower or olive oil.



Make a sauce with olive oil, 2 garlic cloves and parsley.



Punch the sausages



Fry the sausages.



Place everything on a dish and pour the sauce on the beans.