**BRAISED BEAN – BUTIFARRA – SECRETO – NDUJA CRUMB**

**75 g butifarra sausage**

**100 g secreto**

**10 g nduja sausage**

**150 g beans**

**20 g nduja crumb**

**20 g parsley/red onion salad**

**BUTIFARRA SAUSAGE**

**2,5 kg duroc secreto (half diced & half minced)**

**2,5 kg pork fat diced**

**2 kg pork shoulder minced**

**30 g pork seasoning powder**

**15 g sugar**

**50 g oyster sauce**

**6 g salt**

**75 g dry sherry (fino)**

**75 g iced water**

**3 g cinnamon powder**

**3 g allspice**

**3 g cloves**

**5 g white pepper**

**13 g black pepper**

**2 g nutmeg**

* Mince all meat making sure to keep it as cold as possible
* In a separate bowl, make a slurry with all the rest of the ingredient
* Mix the spice slurry to the mix and mix it well by hand until all combine
* Place in the fridge to cool down
* Make sausage

**BRAISED BEANS**

**500 g dried LINGOT white beans**

**90 g olive oil**

**200 g brown onion diced**

**200 g carrot diced**

**100 g celery diced**

**90. g garlic finely sliced**

**10 g smoked paprika**

**600 g red wine**

**50 g tomato paste**

**3 kg stock**

**2 bay leaf**

**20 g sugar**

**Salt & pepper to taste**

* Rinse the white bean and soak in water overnight
* The next day, darin the bean and wash them well
* In a large pot, heat up the olive oil and add the dice vegetable & slice garlic
* Cook for 5 minutes, then add the tomato paste and smoked paprika. Cook for another 1 to 2 minutes
* Deglaze with the red wine and add the sugar. Reduce by half
* Add the beans and the vegetable stock with the bay leaf. Bring to boil and let simmer for 1,5 hours
* Check the beans doneness and season with salt and pepper
* Reserve the beans for service.

**NDUJA CRUMB**

**150 g nduja**

**300 g coarse sourdough crumb**

**10 g chopped rosemary**

* Heat up the nduja in a pan
* Add up the bread crumb and keep cooking while stirring until golden brown
* Add in the rosemary
* Take off the heat and season
* Let cool down