

## **BROTH WITH SPICES OR BRAZILIAN BROTH**



### **Ingredients (serves 6 portions of 200 ml):**

800 g black beans

3 chopped onions

3 minced garlic cloves

150 g diced pepperoni sausage

200 g sliced smoked pork ribs

6 dry bay leaves

3 tsp garam masala

3 tsp ground cumin

Salt to taste

3 tbsp olive oil

Black pepper to taste

Chopped parsley to taste

Chopped spring onions to taste

1 drizzle olive oil

**Preparation:**

1. Braise the pepperoni sausage and the smoked rib in olive oil.
2. Add the chopped onion, braise for a few minutes and add the chopped garlic.
3. Braise some more.
4. Add the beans with bay leaves to the braising, cover with boiling water, cover the pan and cook.
5. Stir a few times and add more water as needed.
6. Add the garam masala, cumin, salt and pepper to taste.
7. Once cooked remove bay leaves and rib bones.
8. Beat in blender and strain.
9. Return to fire to heat.
10. Before to serve, garnish with chopped parsley and spring onion and 1 drizzle of olive oil.
11. Serve with some crackling pieces and some toast.