

METHOD

Fagioli Sgranati

(White Beans with Sage)

At Coco Lezzone, Gianluca Paoli uses fresh beans, but dried beans make an excellent substitute (*sgranati* simply means shelled). Pick through and rinse 3 cups dried cannellini beans (about $1\frac{1}{3}$ lbs.) in water. Put beans into a medium pot and cover with water. Add $\frac{1}{4}$ cup extra-virgin olive oil and 10 fresh sage leaves to the pot. Bring to a boil over high heat, then reduce heat to medium-low to maintain a very gentle simmer. Continue simmering gently, stirring occasionally, until the skins of the beans are tender and the insides are soft, about 2 hours. Drain beans and transfer them to a large bowl. Add 1 cup extra-virgin olive oil and salt and pepper to taste. Toss gently and serve hot with the roasted herb-stuffed pork loin (see recipe, facing page), if you like. Makes 8 cups.