



Our mission is crafting salumi in the finest Italian pastoral traditions, using the highest-quality, all-natural pork.

Our pork comes from family farmers committed to the well-being of their animals and their land. The hogs are never given antibiotics, artificial growth hormones, growth-promoting agents or meat by-products. They eat only the finest grains and natural feed. This old-fashioned way to raise hogs produces pork of outstanding quality, which is the essential ingredient in all Fra' Mani salumi.

—PAUL BERTOLLI, founder and curemaster

Salumi is the Italian word for salted, cured cuts of meat or sausages made primarily from pork.

FRA'MANI
HAND CRAFTED • SALUMI



Fresh Sausages

Fra' Mani fresh sausages are traditional coarse-ground sausage made from the finest-quality fresh pork. Finely bound, tender and succulent, they are stuffed in natural hog casings and are ideal for grilling or pan frying.

Fra' Mani fresh sausage are now available in two varieties:

Classic Italian Sausage
seasoned with anise and garlic

Spicy Italian Sausage
crafted with our own mixture of hot and sweet peperoncini (dried chili peppers), garlic and anise

Fra'Mani Handcrafted Salumi
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Try this bean dish with your Fra' Mani sausages.

Simple and Delicious Cannellini Beans

This modern version of the Tuscan classic *Fagioli al Fiasco* results in cannellini beans that are creamy, tender and intact. Cannellini beans pair beautifully with Fra' Mani pan-fried or grilled Classic Italian and Spicy Italian fresh sausages.

For 4 to 6 generous portions

One pound dry Italian cannellini beans
3 whole peeled garlic cloves
 $\frac{1}{4}$ of a small yellow onion, left whole
4-5 fresh sage leaves
 $\frac{1}{4}$ cup extra virgin olive oil (ideally new, fresh-pressed oil)
2 $\frac{1}{2}$ teaspoons sea salt
Fresh cracked black pepper to taste

Equipment:

2-quart double boiler
Stock pot
Half-gallon mason jar with lid

SOAKING

Place the beans in the top of a double boiler. Cover the beans with 7 cups of hot water. Fill the bottom of the double boiler with water and set on the stove over low heat. Allow the beans to "soak" for about 2 hours stirring gently every so often. Test the beans by splitting several in half. The Beans are ready to be cooked if the bean half is translucent from skin to core. If they are still opaque, continue soaking the beans over low heat in the double boiler.

COOKING

Drain away the soaking water from the beans and pour the beans into a half gallon jar. Pour enough hot water into the jar to cover the beans by about 1 inch. Add the garlic cloves, onion, and sage leaves. Cover the jar loosely with its lid so that steam can escape.

Place the jar of beans in a stock pot filled with water to just above the level of the beans. Heat the stock pot and maintain just below a simmer (185° F) – the water should not move. Cook the beans for about 3 hours and 15 minutes or until fully tender. Do NOT stir the beans.

Remove the jar of beans from the double boiler and set aside to cool. Add the salt and the olive oil and let stand for one hour. Serve beside the sausages with freshly cracked pepper or, if you like, with shards of Parmigiano Reggiano cheese.