

# olivabella

slow food for your fast life

## Crostini with Canellini Beans

one loaf of good Italian bread (ciabatta, focaccia, or pane altimura will all work well)

3 cans of canellini beans; well rinsed

2 onions chopped

3 garlic cloves minced

1 piece ham hock, or 2 slices pancetta or bacon

1 rosemary sprig

**Oliva Bella olive oil**

2 cups chicken or vegetable broth

Cayenne pepper to taste

Sea Salt & fresh ground pepper to taste

- slice bread into thin slices, toast, broil or grill, then brush with **Oliva Bella Rustico or Umbro olive oil**
- sauté the onions & garlic in olive oil until just beginning to brown
- pour one cup broth into pan
- add the ham hock, the canellini beans, the rosemary, cayenne, salt & pepper, stir
- Cover and simmer over med-low heat 15 minutes, stirring regularly so the beans don't stick. Add more broth as needed (you may not have to use all 2 cups of broth)

When the beans have absorbed nearly all the liquid, remove from heat, discard the ham hock & rosemary sprig, drizzle with olive oil and spread over toasted bread.

This is an excellent dish to make ahead and warm in the microwave before spreading over bread.