



INGREDIENTS FOR 6 PEOPLE:

500 g of Fagiolina (asparagus beans) of Trasimeno

Salt and extra virgin olive oil

parsley

garlic.

Boil the fagiolina beans in plenty of cold water for about 20 minutes. Drain the beans and then cook them again in boiling salted water for about half an hour. Season with salt, pepper, parsley and garlic and serve.