

# Beans & Chicory mini pie



☞ Quantity as you need

## Ingredients

chicory  
dried broad beans  
basmati rice  
10 pistils of saffron  
1 small white onion  
salt and olive oil

## Method

Wash and boil the chicory, drain and sauté with oil and salt and let cool. Soak the broad beans for 2-3 hours in warm water, rinse and put into pressure cooker, cover with water, add a little salt, oil and onion, cook for 15 minutes from the whistle, open and whisk it, if the mixture is too liquid, turn on the heat and allow to evaporate the excess water. Soak the saffron in a cup of hot water for about half an hour. Fry slightly in a high-sided pan the other half chopped onion, add a cup of basmati rice and 1 cup water and 1 cup of saffron water (use equal cups, ratio rice/water should be 1:2), salt and bring to boil. Close the pot with lid, reduce heat to low and cook the rice for 12 minutes, then uncover and let cool, if it had not yet cooked and the liquid had dried, add a coffee cup of water, close and cook for 3-4 minutes.

Put chicory in silicone mold, then add the mashed beans and finally the rice, pressing a bit with your hands, cover with plastic wrap and let cool completely. You can store it in the refrigerator, but remember that you have to take from it a few hours before serving.