bean roe – aka bean paste

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200gr white beans
- 2-3 crushed cloves of garlic
- vegetable oil

- salt, pepper, and a little bit of mint

Instructions

- boil the beans in 2 or 3 waters (after boiling for 10 15 min. strain the beans and put them in fresh cold water again to boil)
- after the beans get soft strain them let cool for a while, then put them in a blender or in a high top bowl and use a mixer
- after the beans turn into a paste put 3-4 tbsp of oil and mix again, until the beans get fluffy and white; add some oil again and mix.
- add salt and pepper and the crushed garlic, mix, and you're ready to eat!
- you can add dry mint on top to make it look more bourgeoise!:)