



A Loada Bean Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 3-4:

200g each of any kind of beans you want (I used cannellini, adzuki and flageolet beans - I think!)

1 small red onion

4-5 tbsp creme fraiche

1 slice granary bread, blended into crumbs

Small handful of grated cheese (well, as much as you like really, I can't have alot of dairy!)

Thyme

Instructions

- 1) Heat oven to 190 degrees C. Wash and drain all beans.
 - 2) Fry the onion and all the beans, but don't let the pan get too hot.
 - 3) Stir in the creme fraiche and heat through.
 - 4) Pour your bean mixture into a pie dish.
 - 5) Mix the breadcrumbs, cheese and thyme and layer on top of your pie.
 - 6) Put in the oven until the top is lovely and golden.
 - 7) Nice with a fresh side salad.
-