

# Fagioli nel Fiasco

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## CLASSIC TUSCAN WHITE BEANS

- 1 pound cannellini beans, rinsed
- 1/2 head (6-8 cloves) garlic
- 1/2 bunch fresh sage, chopped
- 1/4 cup extra virgin olive oil
- Water to cover beans
- 2 teaspoons salt

Prep oven per *Mugnaini Bake Oven Protocol*.

Place beans, garlic, sage, and olive oil in a terracotta bean pot and add 3-inches or more of water, covering the beans completely. Add salt. Cook in wood-fired oven for 2 hours. Remove from oven and stir in salt.

Notes:

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