

GREEN BEANS WITH RICOTTA SALATA

Great served warm or cold, this is a simple vegetable dish that can easily be made with broccoli, broccolini, peas or snow peas, either instead or in combination. When you're holidaying, it's nice to cook together, so if someone asks you what they can do to help, get them to trim the beans.

Serves: 4-6 as a side dish



Time: 15 minutes



INGREDIENTS

- 2 big handfuls green beans (approx. 500 grams / 17.5 oz)
- 50 grams (2 oz) currants
- flaked salt
- 2 tbsp extra virgin olive oil
- 100 grams (3.5 oz) ricotta salata (see Tips)
- 1 piece [preserved lemon](#) (see Tips)



METHOD

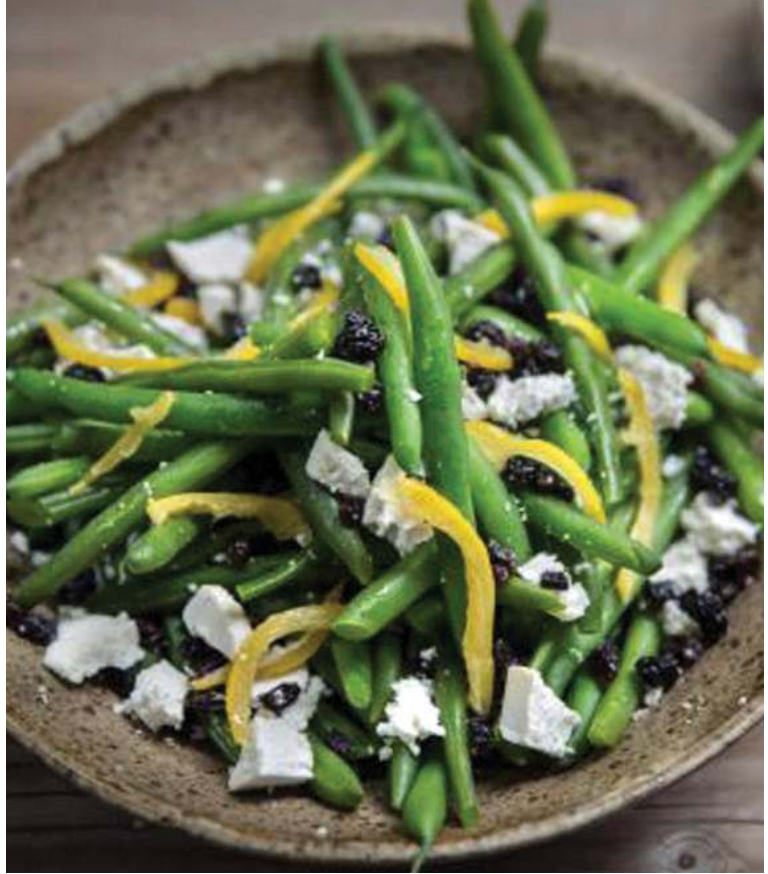
1. Trim the stalk end of the beans.
2. Soak the currants in a little water to plump them up.
3. Place about 3cm water in a saucepan with a lid. Add a large pinch of salt and the beans. The beans don't have to be submerged. Put the lid on, turn heat to high and cook for about six minutes, or until the lid is dancing and the beans are just cooked. In a Thermomix, place 500 grams (17.5 oz) of water in mixing bowl, beans in Varoma and cook **12 min/Varoma/speed 2** or until beans are just cooked.
4. Strain the beans. Refresh in iced water if serving cold, then strain. Toss beans with half the olive oil and place in a serving bowl.
5. Strain the currants, crumble the ricotta and finely slice the preserved lemon.
6. Scatter beans with currants, ricotta and lemon. Drizzle with a little more olive oil and scatter with remaining salt, to taste.

Tips

- Ricotta salata is a firm salted ricotta; it's available in delicatessens. Firm fetta is a great substitute, or you could even use thin shavings of parmesan.
- Preserved lemons are available in delicatessens but it's easy to make your own, as I show in [my video](#). You could use lemon zest instead.

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SHOPPING LIST:

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(approx. 500 grams / 17.5 oz)
- Currants (50 grams / 2 oz)
- Flaked salt
- Extra virgin olive oil (2 tbsp)
- Ricotta salata (100 grams /
3.5 oz)
- Preserved lemon (1 piece)



NOTES & TIPS: