



White bean puree

Natural and delicious! Our white bean puree is a creamy, aromatic dip made from only the best ingredients: creamy beans, fresh lemon juice and mild extra virgin olive oil from Greece.

Zutaten

4 Portionen

240 g Beans, white, canned or precooked
4 EL Byodo extra virgin olive oil, from Greece
1 EL Lemon juice
Byodo sea salt
Pepper from the mill

Zubereitung

Put the tinned white beans in a sieve. Rinse with cold water until they no longer foam and drain well.

Place the beans, olive oil and lemon juice in a tall container and puree with a hand blender. If the puree is still a little too thick, you can add a little more olive oil or water.

Finally, season to taste with salt and pepper and serve with toasted bread.

The mild bean puree goes deliciously with a spicy [muhammara dip](#). The paprika and walnut-based seasoning paste is native to Arabic cuisine and is often served with barbecues or as an accompaniment to a sumptuous starter buffet.