



RIO DE JANEIRO

FEIJOADA

Ingredients (for 4 persons)

- 320g dried red beans
- 1 smoked sausage (such as a ?saucisse vaudoise? or a ?saucisse de Morteau?)
- 1 spicy chorizo cut in slices
- 4 slices of smoked pork chest
- 400g de chuck of beef
- 2 carrots, peeled
- 3 onions, 1 studded with a clove
- Thyme, bay leaf, butter, salt, pepper
- Spices: paprika, ground yellow curry, cumin powder

Preparation:

Soak the dried beans in water for 12 to 24 hours to let them swell.

Then place the beans in a casserole with their soaking water, adding water if needed. Add coarse salt, one onion studded with a clove the 2 whole 2 carrots, thyme, one bay leaf, the spices, the (whole) smoked sausage, the chorizo, the slices of pork chest and the (whole) chuck of beef. Bring to a boil and allow to simmer for about 1.5 hours. Remove the still crunchy red beans and pursue the cooking for another 2 hours.

Mix the cooking stock separately with 50 g of bean puree to thicken it.

Gently brown the 2 chopped onions in some butte, sear the meat in it, add the rest of the non-pureed beans, the carrots, the onions and the thickened broth. Adjust the seasoning with salt and pepper.