

## Purgatory bean soup with octopus and herbs by Tiziana Favi of Namò Ristobottega, Tarquinia

### *Ingredients for 4 people*

1 kg common octopus  
500 grams of dry purgatory beans  
3 tablespoons of extra virgin olive oil  
1 clove of garlic  
1 red onion of Tropea  
Aromatic herbs (thyme, sage, marjoram)  
10 grape tomatoes  
½ glass of dry white wine  
salt

### *Procedure*

Leave the beans in water overnight and then boil them.

Clean the octopus, getting rid of the hardest part of its skin, then boil it in salt water with the aromatic herbs, immersing in the water three times to curl the tentacles before letting it drop into the water. Check its progress with a fork: when the fork can pierce the meat of the octopus, turn off the flame and let it cool in the water. Then cut the tentacles off and put them to one side. Cut the rest of the body up into small pieces.

Peel the tomatoes and remove the seeds. Fry the onion and the garlic (crushed, not cut) in the extra virgin olive oil, adding the octopus body, and let it all stew together adding the wine. Remove the garlic and add the tomatoes, leaving it all to cook for 5 minutes.

Add the beans, cover with water and add salt. Cook a few minutes more to let the flavors seep through.

Season the tentacles you put aside earlier with extra virgin olive oil, salt and aromatic herbs. Scoop out some of the beats from the stew and blend them to make your soup creamier. Compose the plate with a slice of slightly stale, toasted bread, a ladle of soup, the octopus tentacles and more herbs. Another dash of extra virgin olive oil on top and the plate is ready!

