Main dishes / North Macedonia

Tavče gravče



White beans baked in a clay pan with onion, paprika and peppers. North Macedonia's national dish.

Time 140 min **Servings** 6

What you'll need.

- ☐ 500 g White beans — soaked overnight
- ☐ 2 tbsp Sweet paprika
- ☐ 1 tbsp Flour
- ☐ 1 tsp Dried mint
- ☐ Salt and pepper — to taste
- ☐ 3 piece Onions
- ☐ 3 piece Dried red peppers
- ☐ 100 ml Vegetable oil
- ☐ 20 g Parsley

Let's make it.

01 Drain the soaked beans, cover them with fresh water, bring it to the boil and drain again after ten minutes.

02 Cover them a third time, add one whole onion and boil an hour until soft, without salt.

03 Fry the sliced onion in oil until golden, take it off the heat and stir in the paprika and flour.

04 Pour off some of the bean water, leaving it level with the beans, salt them and stir in the onion mixture.

05 Transfer to a clay pan, arrange the dried peppers on top and scatter with mint.

06 Bake at 200 °C for forty minutes, until a browned crust forms on top.

07 Rest ten minutes and serve straight from the pan, scattered with parsley.

Recipe & provenance UniTools / UniTools — theunitools.com / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Photo: Oliver Manev / CC BY-SA 4.0 / UniTools. Cropped to fit this page.
recipes.dvs-services.be / tavce-gravce