

Chickpeas leonese (with chorizo and saffron)

approximate total preparation time: 3 hours and 40 minutes

500g	chickpeas (<i>soaked in water for 12 hours prior to cooking</i>)
150g	bacon (<i>lean, e.g. not particularly fatty</i>)
150g	chorizo
100g	boilt ham
100ml	olive oil
2	large tomatoes
2	garlic cloves
1	large onion, chopped
1 spoonful of	parsley, minced
½ spoonful of	paprika powder (<i>sweet or hot according to preference</i>)
a few fibres of	saffron
	salt

0) Soak chickpeas in water for 12 hours prior to preparation.

1) Chop bacon, boilt ham, and chorizo.

2) Add chickpeas to a pot with boiling water.

3) Add bacon, boilt ham, and chorizo.

4) Cook for approximately three (3) hours at low temperature until the chickpeas turn tender; *ensure that a sufficient amount of broth remains in the pot.*

5) Peel and wash onion.

6) Cut garlic into very small slices.

7) Add tomatoes to a separate pot with boiling water for approximately ten (10) minutes, remove and move to a separate pot with cold water, peel, and chop.

8) Sauté garlic and tomatoes in olive oil for a few minutes.

9) Once the broth (*chickpeas pot!*) commences to reduce in amount, add crushed saffron in olive oil, minced parsley, and paprika powder to the sautéed garlic and tomatoes.

10) Add to broth (*chickpeas pot,*) stir, and stew for approximately thirty (30) minutes.

11) Lastly, add salt according to preference (*do not add salt prior to any of the above steps!*)

Best served with red wine.