



# Banh Mi “Bean Me” Sandwich

Courtesy of Ilyse Rathet Co-Founder & Importer of Ritrovo



Total Time: 10 minutes  
Prep time: 10 minutes

Serves: 1



## Ingredients

One French roll, approx. 6 inches  
½ cup **Radici of Tuscany White Bean Appetizer** or cooked Controne beans  
**Casina Rossa Sweet & Salt**  
1 ½ Tbsp **Casina Rossa EVOO**  
Vietnamese pickled daikon and carrots OR **Pecatti di Ciacco Tropea Onion Balsamic jam**  
Handful of fresh cilantro, mint, and/or shiso leaves  
½ Tsp **Acetorium Cherry Vinegar**

## Directions

In a small bowl, lightly mash beans with a fork, sprinkle with Casina Rossa Sweet & Salt. Set aside.

Slice French roll lengthwise into two halves. Remove central area of doughy bread. Drizzle oil and vinegar on bread.

On bottom half of bread, spread the mashed beans, top with pickled vegetables or onion jam. Slice the fresh herb leaves finely, sprinkle atop beans. Put together bread halves, cut sandwich in half.

Serve with a nice Alsatian white wine.

*Buon Appetito!*