

Closing Keynote: Inspire, Take Action



A circular portrait of Paul Newnham, a man with grey hair wearing a blue flat cap and a dark blue shirt, set against a background of various colored beans. A small circular logo for Bean CON24 is in the top right corner of the image.

Paul Newnham
Beans is How



A circular portrait of Alice Zaslavsky, a woman with brown hair and glasses wearing a pink jacket, set against a background of various colored beans. A small circular logo for Bean CON24 is in the top right corner of the image.

Alice Zaslavsky
Author and Chef, Australia



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Paul Newnham
@paulnewnham

Chef Alice Zaslavsky
@aliceinframes



Smoky baked beans

By Chef Alice Zaslavaky

Is there anything more satisfying than having some flavour-packed baked beans to look forward to for breakfast? These fully loaded baked beans take advantage of paprika-laden chorizo sausage, as well as the piquancy of tomatoes, to offer a warming bowl of beans that are much grander than the sum of their parts (which, let's face it, simply involves opening a few tins and stirring). If you'd prefer to go chorizo-free, that's totally cool – just up the olive oil, paprika and cumin factor and we'll call it square

Ingredients:

- 1 smoked chorizo sausage, skinremoved, finely diced
- 1 tablespoon olive oil
- 1 onion, finely diced
- 2 garlic cloves, roughly chopped
- ½ teaspoon ground cumin
- ½ teaspoon sweet paprik
- 1 dried ancho chilli, finely sliced(optional)
- 2 x 400 g (14 oz) tins whole peeledtomatoes
- 2 teaspoons tomato paste(concentrated purée)
- 1 teaspoon brown sugar
- 1 teaspoon salt flakes

Method:

- Step 1:** Fry the chorizo in an ovenproof pan until it starts to release some bright orange oil. Pour in the olive oil, add the onion and stir well to combine, then pop a lid on and sweat for at least 10 minutes, or until translucent
- Step 2:** Stir in the garlic, cumin, paprika and chilli, if using. Add the tomatoes, tomato paste, sugar and salt, breaking the tomatoes into chunks using a wooden spoon. Bring to a simmer
- Step 3:** Meanwhile, preheat the oven to 180°C (350°F)
- Step 4:** Stir the beans into your tomato mixture and allow the flavours to meld as the oven



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