

CULINARY SOS

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A green bean dish that has Italian refinement

NOELLE CARTER

Dear SOS: My family recently vacationed in Jackson Hole, Wyo., and our favorite meal by far was at Nani's Cucina Italiana. The surprise star of the evening was the *tortino di fagiolini*, a delicious green bean tart that reminded us of a refined Italian version of green bean casserole. Maybe you

can convince them to share the recipe?

JONATHAN ALEXANDER
Los Angeles

Dear Jonathan: A great make-ahead recipe when you're expecting company, this *tortino* from Nani's combines fresh green beans, grated Parmigiano and a touch of garlic in a baked egg tart similar to a frit-tata.

RICARDO DEARATANHA Los Angeles Times

Nani's *tortino di fagiolini*

Total time: 1 hour, 10 minutes

Servings: 8 to 12

Note: Adapted from Nani's Cucina Italiana in Jackson Hole, Wyo. This recipe requires a 9-inch springform pan. To make ciabatta crumbs, dry out slices of the bread and pulse in a food processor. The restaurant serves this dish with roasted tomatoes and roasted almonds.

- 1½ pounds green beans, cleaned
- Salt
- 2 tablespoons extra-virgin olive oil
- 1 red onion, sliced into thin strips
- 1 small garlic clove, chopped
- 5 eggs
- ½ cup grated Parmigiano-Reggiano
- ¼ cup milk
- Freshly ground pepper
- 1 cup ciabatta crumbs

1. Bring a large pot of salted water to the boil. Add the green beans and boil just until tender, 2 to 3 minutes. Drain the beans, and immediately shock them in a bowl of ice water to stop the cooking. When the beans are just cool, drain again. Coarsely chop the beans into pieces approximately 1½ inches in length and place in a large bowl.

2. In a large sauté pan, heat the olive oil over medium high heat until hot. Add the onion and cook, stirring frequently, until the onions are translucent and begin to color, 8 to 10 minutes.

3. Stir in the chopped garlic and continue to cook until the onion is caramelized, 6 to 8 minutes.

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3. Stir in the chopped garlic and continue to cook until the onion is caramelized, 6 to 8 minutes. Remove the pan from heat and cool slightly, then toss the onions and garlic with the green beans.

4. Meanwhile, make the egg base: In a medium bowl, whisk together the eggs, Parmigiano-Reggiano, milk, one-fourth teaspoon salt and several grinds of pepper.

5. Stir the egg base in with the beans and onion mixture.

6. Heat the oven to 350 degrees.

Prepare the pan: Line a 9-inch springform pan with foil, and grease the foil.

7. Pour the bean mixture into the pan and sprinkle over the bread crumbs. Bake the *tortino* until set (it should barely jiggle, and a knife inserted will come out clean), 30 to 40 minutes. Remove and cool the *tortino*, still in the pan, on a rack.

8. When the *tortino* is cool, cover the pan and refrigerate it until chilled (chilling the *tortino* will make it easier to slice). Serve the sliced *tortino* cool or at room temperature.

Each of 12 servings: 122 calories; 5 grams protein; 12 grams carbohydrates; 2 grams fiber; 6 grams fat; 2 grams saturated fat; 91 mg cholesterol; 3 grams sugar; 122 mg sodium.

SOS REQUESTS

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