

## PÂTÉ WITH WHITE BEAN AND NUT PASTE

### INGREDIENTS:

1 packaging Naturrino pâté  
2 cups cooked white beans  
50 g handful walnuts  
3 cloves garlic  
juice from 1 lemon  
1 tablespoon tahini paste  
15 ml olive oil  
pinch of smoked, ground red pepper  
1 teaspoon salt  
nuts and parsley leaves for decoration

---

### PREPARATION:

1. Cut the pâté into slices. Mix cooked white beans (you can replace it with canned beans), walnuts, garlic, lemon juice and tahini paste using a blender.
2. Add a few tablespoons of water to get the desired texture. Season to taste with salt and smoked pepper.
3. Put paste into a bowl, pour the olive oil and garnish with walnuts and parsley. Serve as an addition to the pâté.