

## FEIJOADA À TRANSMONTANA



Category: Fish and meat  
main courses

Additional information  
Traditional

Created: on 2015-04-10  
Qualified by: Supercook PT  
Suggested by: Ideias  
Marcianas  
Total preparation time:  
50:25 Minutes

Suitable for machine:

- Supercook SC250
- Supercook SC300
- Supercook SC350
- Supercook SC380
- Supercook SC400

### INGREDIENTS FOR 6 SERVES

<b>1</b>	onion
<b>2 clove</b>	garlic
<b>2</b>	carrots
<b>150 gram</b>	tomato
<b>70 milliliter</b>	olive oil
<b>100 gram</b>	bacon
<b>150 milliliter</b>	white wine
<b>100 gram</b>	entremeada
<b>200 gram</b>	entrecosto
<b>1 leaf</b>	bay leaf
<b>2</b>	cubos de legumes
<b>1</b>	farinheira
<b>1/2</b>	chouriço
<b>1/2</b>	chouriço de sangue
<b>1</b>	chilli
<b>250 milliliter</b>	water
<b>1 kilo</b>	feijão manteiga cozido
<b>750 gram</b>	savoy cabbage

## STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).