**Artıchoke wıth beans**

6 peeled artichokes

½ kg broad beans

½ kg shallots

½ cup olive oil

½ lemon

1 teaspoon flour

2 teaspoons salt

2 tbsp sugar

dill

Completely peel or just slit tops of beans about one cm.

Cut stems of artichokes, wash and drain.

Stir shallots in olive oil for ten minutes. Add artichokes, stems, beans, salt, sugar and flour sprinkled lemon juice. Cover with boiling water and cook over medium heat for one hour. You can add boiling water gradually until vegetables are thorougly cooked.

Place artichokes on a service plate, fill with beans and shallots, sprinkle chopped dill on top.