**Broad beans**

1 kg fresh broad beans

½ kg shallots

½ tbsp salt

1 tbsp sugar

½ cup olive oil

½ lemon

dill

Cut one cm slits on tops of beans with a knife so that the peel will easily be removed while eating, or peel completely.

Stir peeled whole shallots over high heat for ten minutes in olive oil. Add beans, salt, sugar, lemon juice and boiling water to cover, cook for about forty five minutes over medium heat. You can add boiling water until beans are thoroughly cooked.

Place on a service plate and sprinkle chopped dill on top.