



Code:	01-328		Pcs/Box:	6
Format:	3/1	Tin	Portions:	14-16
Net weight:	2600g		MPT:	36 months

Main Ingredients

Borlotti beans, water, salt.

Organoleptic Characteristics

Colour: light brown, with more or less intense nuances.

Taste and Smell: typical of borlotti bean, delicate and pleasant.

Look and Texture: the beans have an excellent look, with typical veins, well gauged, with a doughy texture. The percentage of product with evident faults is less than 2% of the total.

Instructions fo Preservation

Store the cans in a cool, dry place, far from heat; after opening, if you do not use them all, keep them in their liquid, in a refrigerator (0-4°C) and eat rapidly.

Nature and Characteristics of the Product

The dry borlотно bean is processed and carefully selected in order to eliminate the units that have a gauge inferior to the standard or any faults. The care spend during processing allows to maintain the natural genuineness and texture, typical of the bean.

Why Buy this Product?

These high quality beans are carefully processed using dry raw materials. and this allows us to obtain a top quality and genuine product. They are practical for their easy use, ready for any necessity (as you can avoid soaking and cooking the dried bean). Few firms in Italy can count on a high quality borlотно like ours.

Concerned Customers

The premises that are mainly interested to this product are doubtlessly restaurants, holiday farms, pizzerias, rotisseries and bars, but public houses and bruschetterias may represent extremely interesting alternatives.

Way to use

Drain the product and rinse it with warm water in order to create salads, side dishes, soups, and much more.

Chef's Ideas and Suggestions

Cacciatore Risotto – brown an onion in butter in a deep saucepan, add some pieces of salamella and let it brown slightly. Mix with the necessary amount of carnaroli rice and allow it to toast, too. Add some white wine and cook by adding veal broth little by little. When the cooking reaches its half, add Ginos' "fagioli borlotti". Complete by whipping with butter and parmesan.