



<b>Code:</b>	06-011		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Portions:</b>	6/8
<b>Net weight:</b>	800g		<b>MPT:</b>	36 months

### Main Ingredients

Cannellini beans, Holland brown beans, Borlotti beans, red beans, black eyed peas, green azuki beans, red and green lentils, broken peas, Perl barley, wheat, spelt, peeled red lentils, broken broad beans, Toscanelli beans, water, olive oil, preparation for broth, salt, garlic, pepper.

### Organoleptic Characteristics

**Colour:** typical of the included legumes.

**Taste and Smell:** full, fragrant and genuine, as if homemade.

**Look and Texture:** the product is a homogeneous mixture made of 15 kinds of legumes that are different in colour and consistency.

### Instructions fo Preservation

Store the jars in a cool, dry place, far from heat. After opening, keep refrigerated (0-4°C) and eat rapidly.

### **Nature and Characteristics of the Product**

This soup is rich of legumes that are selected for quality and for variety, and is handcraft processed following the typical Tuscan recipe. This product is concentrated and homogeneous in the tin because it needs the addition of water.

### **Why Buy this Product?**

This is a very interesting product for the premises that do not have time or means for long cookings, and therefore need a ready and easy to use product. This product should be always kept at hand to manage possible emergencies or to vary the usual main courses menu at affordable costs per portion. The practicality of use matches the fact that this soup is very easy to further personalize, by adding minced lard, rosemary, sage and garlic.

### **Concerned Customers**

This product is certainly interesting for alpine refuges, restaurants, typical taverns, inns, hotels. As any soup, it makes a valuable proposal for wine bars proposing hot dishes.

### **Way to use**

The main use for this kind of product is as a hot main course. It is advisable to follow these instructions for a correct preparation: add half a litre of water to the content of a tin. Put on the flame and allow it to boil. Cook for about 10-15 minutes on a low flame. Add cleaned parmesan cheese rinds after cutting them into pieces in order to give a more homemade touch. Serve very hot with extra virgin olive oil and black fresh minced black pepper and matched by rosemary croutons.

### **Chef's Ideas and Suggestions**

Dilute the soup as indicated in the ways to use. Fry 100 g of beaten lard, rosemary, sage and minced garlic. Add the soup and serve hot with a cross of raw olive oil on top.