



Code:	06-005		Pcs/Box:	6
Format:	1/1	Tin	Portions:	6/8
Net weight:	800g		MPT:	36 months

Main Ingredients

Borlotti beans, water, sunflower oil, carrots, onion, celery, parsley, double tomato purée, pork meat, aromatic herbs, spices.

Organoleptic Characteristics

Colour: brown with more or less intense nuances.

Taste and Smell: typical of beans.

Look and Texture: selected beans, processed with fresh vegetables and blended with vegetable broth.

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

These selected Borlotti beans of national origin are carefully washed, scalded and cooked with fresh vegetables following an ancient recipe. The result is a thick, extremely creamy soup, that is rich of taste and has nothing less than a home-made soup.

Why Buy this Product?

This is a great dish of Italian cuisine, which is nowadays almost impossible to find in our menus because of the long, elaborated recipe that is necessary. Ginos' proposal is a very interesting product for the premises that do not have time or means for long preparation processes and long preparations, 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. Its practicality of use matches the fact that it is a homemade tasty and rich soup, that may be further personalized with fresh vegetables, croutons or short pasta.

Concerned Customers

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

Way to use

Add a litre of water and 300 g of short al dente cooked pasta to the content of a tin. Cook for 15 minutes on a low flame, allowing the included starches to regenerate, and serve very hot with some black pepper and a few drops of extra virgin olive oil.

Chef's Ideas and Suggestions

Treviso Soup – serve the soup after diluting it as indicated with small slices of red chicory that you will have previously seasoned with oil, salt, pepper and balsamic vinegar (which is to add to the soup just before eating).