



<b>Code:</b>	06-016		<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

Chick peas, Cannellini beans, tomato pulp, salt, olive oil, garlic, pepper.

### Organoleptic Characteristics

**Colour:** typical of the included legumes with some pieces of tomato pulp in evidence.

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

**Look and Texture:** selected legumes without strange material, processed with tomato, oil, fresh aroma and spices.

### 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 pour but energetic, and it is handcraft processed following the typical recipe from central Italy. 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 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 this soup is very easy to personalize further, by adding minced lard, rosemary, sage and garlic.

### Concerned Customers

This product is certainly interesting for alpine refuges, restaurants, touristy 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, to allow the starches to develop and make the soup creamy. If you wish, 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

**Peasant Soup** - Dilute the soup as indicated in the ways to use and cook on a low flame for 15 minutes. Fry with minced onion, celery and carrot, 300 g of chicken breast cubes and 300 g of pork loin cubes. Salt, pepper and add to the soup. Serve with hot bread croutons.