

“Trentino style” barley soup 1/1



Code:	06-001		Pcs/Box:	6
Format:	1/1	Tin	Portions:	6/8
Net weight:	800g		MPT:	36 months

Main Ingredients

Pearl-barley, carrots, potatoes, celery, leeks, beans, onion, water, sunflower oil, pork meat, parsley, salt, garlic, pepper.

Organoleptic Characteristics

Colour: typical of barley and of the included vegetables.

Taste and Smell: fragrant and genuine, just like home-made soup.

Look and Texture: the product is a homogeneous mixture composed by barley, chosen fresh vegetables and pork bacon.

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 made with selected ingredients, that are processed following the traditional recipe from Trentino in order to offer a rich preparation that is full of taste. The single ingredients are tinned in two different processing steps (barley first, then the vegetables and the seasoning) in order to guarantee the best result in terms of taste and flavour.

Why Buy this Product?

This product is extremely interesting for the premises that do not have time or means enough for long cooking and therefore need a preparation that is ready and easy to use. This soup is to keep always at hand in order to manage possible emergencies, or to vary the usual main courses menus with low prices per portion. The practicality of this soup is matched by the fact that it is easy to personalize, by adding minced lard, rosemary, sage and garlic, or by diluting it with milk instead of water.

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

The main use for this kind of product is hot main dish. It is advisable to follow these instructions for a correct preparation: add a litre of water to the content of a tin, put it on the flame and allow it to boil. Cook for about 10-15 minutes on a medium flame. Add cleaned rinds of parmesan cut into pieces and borlotto beans, according to your taste. If you want, you can also dilute the mixture in milk, instead of water, in order to obtain a sweeter and more harmonic soup.

Chef's Ideas and Suggestions

Dilute the soup as indicated. Fry 100 g of minced lard, rosemary, sage, and minced garlic. Add the barley soup and serve hot topping it with a cross of olive oil.