

ZUPPA DI LEGUMI E FARRO



CODE 96215

COUNTRY OF ORIGIN Italy, Veneto

WEIGHT 600 g

Ready-made soup of legumes and spelled of the Genoese tradition

DESCRIPTION

Ready-made legume and spelled soup of the Genoese tradition, prepared as if it were "homemade"

PRODUCER

DelSanto - Santa Giustina in Colle (PD) - Veneto

OUR SELECTION

DelSanto has been operating in the food sector for more than 30 years and it is specialized in the processing and preservation of vegetables, legumes and fresh mushrooms. What has conquered us is the care in the choice of raw materials, the respect for seasonality and the production process that aims to preserve the characteristics of the vegetables

CURIOSITY

The term 'mesciua' means to mix and is the symbolic dish of La Spezia; is a popular dish, born from the encounter between Ligurian cuisine and that Tuscany; it is said that the wives of the dockers who worked in the port of La Spezia went to the docks with their children to collect everything what had fallen from the cracks in the sacks carried and unloaded by the vessels loaded with grain; grains, even 5-6 different types of legumes e cereals, were then washed and cooked

SUGGESTIONS

Pour the contents of the package into a saucepan, add 150 g of cold water, mix; heat over low heat; serve with a drizzle of extra virgin olive oil, ground black pepper and parmesan cheese; also delicious served with sautéed shrimp tails and pepper ground black