

FAGIOLO GIALET BELLUNESE



CODE 93720

COUNTRY OF ORIGIN Italy, Veneto

WEIGHT 300 g

Ancient bean variety of Val Belluna, delicate and refined

RAW MATERIAL

Ancient and traditional variety of beans from Val Belluna, with a delicate taste

APPEARANCE

The seeds are round, intensely yellow with green hues, covered with a very thin skin; it increases in size through cooking but loses part of the characteristic colour

TASTE

Delicate and mild, very tasty and very digestible

PRODUCER

Cooperativa La Fiorita - Cesiomaggiore (BL) - Veneto

OUR SELECTION

Gialet is an elegant bean, as in the past. Only thanks to the work of some farmers we can taste it today: it couldn't miss in our bean selection.

CURIOSITY

It has always been considered a noble and refined bean for both its aspect and its quality; it was formerly cultivated by the peasants to be resold to the most rich families, for that reason was called "the bean of the Pope"

SUGGESTIONS

Ideal for soups, even in combination with fish, or in barley soups
