

ZUPPA BIOLOGICA



CODE	96283
COUNTRY OF ORIGIN	Italy, Umbria
WEIGHT	350 g

Soup of cereals and pearly and broken legumes grown organically

DESCRIPTION	Poggio Aquilone cereal soup
APPEARANCE	Typical of the ingredients that make up the mix
TASTE	Vegetable and delicate
PRODUCER	BioAlberti - Poggio Aquilone (TR) - Umbria
OUR SELECTION	BioAlberti is an agricultural company, entirely organic, immersed in the rolling Umbrian hills in the locality of Poggio Aquilone and extends over an area of 560 hectares between the province of Perugia and the province of Terni
CURIOSITY	Pearl spelled soup, pearl barley, split peas and red lentils
SUGGESTIONS	It does not require preventive soaking, its preparation is concentrated in the 45 minutes of cooking. It is suggested to brown the sauce with EVO oil, add the soup by making it toast and then cover it with vegetable broth