



ORGANIC BORLOTTO BEAN

Historical Origin: Central America

Production area: Italy

Species: phaseolus vulgaris

Sowing season: April and May

Harvest time: August and September



Dishes: ideal in pasta soup and hot vegetable soup; it can be served together with vegetables and spelt as a tasty cold salad; it is a wonderful side dish with red meat and crayfish; it is a perfect ingredient to enhance mussel soup and pork rind.