

*Fresh Vegetable*

## DRIED CANNELLINI BEANS



Ref: BEA-02

Italian name: Fagioli cannellini

Weight Order: 5 kg

Description: Cannellini beans are large white beans, about 1/2" long, with a firm texture and skin and a nut-like flavor. Very popular in Italy, and especially Tuscany, cannellini beans are the reason Tuscans are referred to as "bean eaters", or "mangiafagioli" in Italian. Cannellini beans are mild in flavor and hold their shape well.

Season: Summer.

Serving suggestion: Add to vegetable soups, including the classic Italian minestrone; mix with tinned tuna, French beans, red onion, a little grated parmesan and dress with olive oil and lemon juice for a store cupboard salad; or stew with sage, garlic and tomatoes for a winter casserole.