



The cottora bean paste from the Amerino



Description: The cottora bean from the Amerino belongs to *Vicia faba*, which is not a random variety of bean but an ecotype selected from generation to generation by the locals. It is so named precisely because it cooks well and quickly; it also said “half bean” due to its small size.

Directions for use: it is great on bruschette with crispy bacon, truffle, pecorino cheese or other kind of cheeses, porcini mushrooms, as a filling for homemade ravioli, or as a side meat or fish dishes. If diluted with a little broth and filtered into a strainer to have a smoother cream, it can be served as a creamy soup.

200 gr jar ingredients: cottora bean from the Amerino 77%, extra-virgin olive oil, onion, rosemary, garlic, salt and pepper.