



Nonna Luisa

CASALE

1485



Hulled Chicklings

A Regional Umbrian Product

Casale1485 hulled Chicklings are 100% Italian products. Chicklings are traditional pulses from the centre of Italy. Their appearance is quite strange and unusual for pulses, since they are flat and rectangular shaped. The seeds are yellowish-coloured. Once they are hulled, chicklings look like small gold nuggets. Casale1485 Chicklings are cultivated in the region of Umbria, close to Tuscany, where they are gastronomic specialties and niche products. Tasty soups are usually prepared with chicklings, tomatoes and sage. With Casale1485 hulled chicklings, it is also easy to prepare “vellutate” (creamy soups) and sauces to dress bruschettas and appetizers. Hulled chicklings do not need to soak, and they cook faster than whole chicklings. Chicklings have a unique taste, pleasant and soft, with undertones of nuts. Chicklings, being a leguminous plant, are rich in proteins. We can suggest you several flavourful chickling-based dishes, which can also be tasted at Italian restaurants specializing in regional home-style cooking.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000007
EAN code	8057829730078
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm