



WHITE KIDNEY BEANS COOKED IN DUCK FAT



PRESENTATION

A canned La Périgourdine's speciality, cooked in duck fat, that gives a distinctive taste and tenderness to cooked white kidney beans. Moreover, the duck fat is an excellent natural preservative that retains beans' flavour and add an authentic taste at every bite. Beans cooked in duck fat are easy and quick to prepare and liven up both simple as well as refined meals. It will definitely satisfy any taste, on any occasions.

NUTRITION FACTS

for 100 g

Protein	7,1 g
Carbohydrates	15,5 g
Fat	3,3 g
Calories	120 kcal

INGREDIENTS

White kidney beans 60%, cooked sauce 40%.

COOKING ADVICE

Pour the beans in a saucepan and cook for 15 mins.
As a side dish of an oven cooking roast meat, put the beans in the cooking plate with the meat, 15 mins before the cooking ends.

AVAILABLE IN

840 g.

