



Slow Food Foundation
for Biodiversity

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Slow Food Italia

Fratte Rosa Fava Bean



• **Marche**

Fratte Rosa municipality and surrounding municipalities, Pesaro Urbino province.

Fratte Rosa Fava Bean

In the white-clay-rich soils known as i lubachi, typical of the area around the village of Fratte Rosa, a fava ecotype is grown that has tender, sweet beans. This legume has long represented a staple in the local diet, eaten either fresh, dried or ground into flour. It is a key ingredient in many home recipes, like tacconi, a pasta shape whose name comes from the its resemblance to the strips of leather left over after trimming the soles of shoes with heels (tacchi). Traditionally tacconi are served with a mushroom sauce. The fava beans are also eaten in baggiana, a soup of leafy vegetables, and in the ancient Marche recipe fave in porchetta, made with fresh fava beans, wild fennel and pancetta. The Presidium has been created by a group of growers who managed to recover the seeds and revive production of this heirloom variety.

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Presidium supported by

Comune di Fratte Rosa



Presidio Slow Food

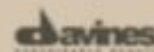
Slow Food **Presidia** are local projects that work to protect small-scale producers and to safeguard quality artisan products.

www.slowfoodfoundation.org



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