



LAUDANI Norcineria CENTRALE



NORCIA
UMBRIA
ITALY



SALAME NORCINO
€22,00 AL KG



cogl
di Mulo
€ 20,00 al Kg



Palle del
nonno
€ 22,00 al Kg



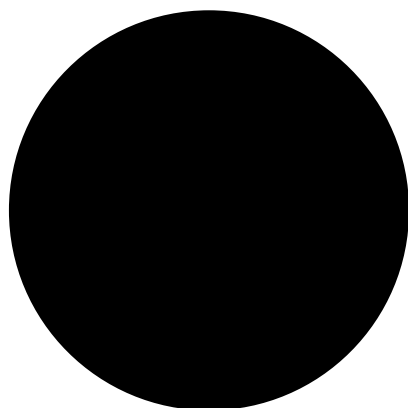
Prosciutto
Tascabile
€ 24,00 al Kg

SALAME
€ 2



SALAME
DI CUSCATELE





AGRICULTURAL PRODUCTS





BLACK LENTILS OF NORCIA

Origin: Norcia, Umbria - Italy Size: 500 g

Black Lentils are one of the tastiest excellences of the Umbrian agricultural tradition. Small, dark and shiny as pearls, these lentils are born in the fertile soils of the Norcia plateau, at over 600 meters above sea level, where...

[Leggi tutto](#)

Price: 6,00€





BLACK CHICKPEAS OF NORCIA

Origin: Norcia, Umbria – Italy Producer: Norcineria Laudani Size: 500 g

The Black Chickpeas of Norcia are a true jewel of the Umbrian peasant tradition. Grown in the fertile hills of Norcia, these legumes are distinguished by their dark, thick and wrinkled skin, and by...

[Leggi tutto](#)

Price: 5,00€





CHICKPEA FLOUR

Chickpea flour is obtained by grinding chickpeas, a legume high in protein, dietary fiber, vitamins and mineral salts. It is particularly high in protein, which makes it a great option for vegetarians and vegans. It is also an excellent source of B vitamins, iron, potassium,...

[Leggi tutto](#)

Price: 6,00€





LENTIL FLOUR

Attention gourmets and health seekers! Are you looking for a new ingredient that is versatile, nutritious and gives a unique touch to your dishes? Then you've come to the right place. Let me introduce you to lentil flour, a culinary gem that offers plenty of nutritional...

[Leggi tutto](#)

Price: 6,00€





SPELT FLOUR

The history of human nutrition is fascinating and varied, and among its pages we find foods such as spelled flour, an ancient product present on the tables of our civilizations for millennia. An ancient grain appreciated in the Mediterranean diet, spelt is becoming an...

[Leggi tutto](#)

Price: 6,00€



-11%



ROVEJA FLOUR

Not many people know about Roveja flour. In fact, this ingredient is unknown to most but can be used to create recipes that are good to taste.

Since this element is little known, here are all its characteristics and how to best use it in the kitchen. Look at and buy the...

[Leggi tutto](#)

Price: 9,00€ ~~8,00€~~





LENTIL IGP FROM CASTELLUCCIO

Lentil IGP from Castelluccio

Unlike other legumes, Castelluccio lentils should not be kept in the water. Finger cleaning is recommended.

Find out what is the traditional recipe for lentil soup: the Lenta di Castelluccio

Cook for about 30 minutes and finally add oil and...

[Leggi tutto](#)

Price: 3,50€ - 6,00€





SEMI-PEARLED SPELLED

Broken spew is a simple processing of spew. It is a cereal that is part of the traditional foods of our Valnerina, where it has always been cultivated. The same is also recognized as a Traditional Agri-Food Product of the Marche, always in central Italy.

500 g size

It has...

[Leggi tutto](#)

Price: 5,00€





SEMI-PEARLED SPELLED

If you are looking for a product capable of bringing the flavor of Valnerina into your kitchen, try Semperlato Farro, a product that is not completely refined. Pearled spelled is wholemeal spelled whose outer part is removed, consisting of bran and germ. In this case,...

[Leggi tutto](#)

Price: 5,00€



-14%



ROVEJA

Roveja of Norcia

The roveja di Norcia is a wild pea that has ancient origins but has literally disappeared from agricultural production. It finds its ideal production grounds above 500 meters above sea level, it is a resistant product and is as big as traditional peas. The...

[Leggi tutto](#)

Price: ~~7,00€~~ 6,00€





BLACK BEANS

Black beans 500 g

Soak for 12 hours, then boil the beans. When cooked, drain and season with extra virgin olive oil, onion, salt and pepper.

Contact us

Discover many other products besides legumes, we often publish the best photos in our Official Instagram account and insert...

[Leggi tutto](#)

Price: 5,00€





CIAVATTONI BEANS

Ciavattoni beans 500 g

Ideal for the famous "beans with pork rinds" dish.

Ingredients for 4 people.

Boil the beans and pork rinds separately, season with oil, salt and chilli.

Contact us

Discover many other products besides legumes, we often publish the best photos in our...

[Leggi tutto](#)

Price: 6,00€





CANNELLINI BEANS

Norcineria Laudani is pleased to bring cannellini beans to your tables, an absolutely inevitable product in the pantries of those who love tasty dishes.

Cannellini beans 500 g

It is a very generic product, but, you know, Valnerina is a land rich in taste and flavor to be...

[Leggi tutto](#)

Price: 5,00€





DEVILS BEANS

Devil Beans 500 g

Soak for 12 hours.

Recipe for 4 people.

500 g of beans, 500 g of fresh pork rinds cut into strips, 250 g of peeled tomatoes, celery, onion, carrot, oil, chilli and salt.

Boil the beans, boil the pork rinds and then, in a saucepan, flavor the herbs with all...

[Leggi tutto](#)

Price: 6,00€





PEARL BARLEY

Pearl barley 500 g

Pearl barley is a cereal which, like wheat and spelled, is also produced in abundance in mountain fields. It is not very suitable for areas exposed to the wind but it is perfect for growing in our valleys. In addition to its use as fodder for animals on...

[Leggi tutto](#)

Price: 5,00€





PEELED RED LENTIL

norcia peeled red lentil

[Leggi tutto](#)

Price: 6,00€





RED BEANS

Red beans 500 g

Soak for 12 hours.

500 grams of beans are ideal for 4 people.

Boil the beans after soaking them the day before. Season with extra virgin olive oil, celery, carrot, onion and only at the end add salt and pepper with a little tuna, which goes well with the...

[Leggi tutto](#)

Price: 5,00€





SOUP DELIGHT

soup delight

NOTICE: the products on display may be shipped in different packaging / envelope according to availability at our point of sale. It always ensures the same quality of the product, the same origin and the same content in terms of weight and characteristics.

[Leggi tutto](#)

Price: 5,00€





LENTIL FROM VALNERINA

Pack of 500 g

NOTICE: the products on display may be shipped in different packaging / envelope according to availability at our point of sale. It always ensures the same quality of the product, the same origin and the same content in terms of weight and...

[Leggi tutto](#)

Price: 6,00€





CHICKPEAS

Chickpeas 500 g

Ideal for making pasta and chickpeas. Soak overnight.

Portion for 4 people: 300 grams of chickpeas, extra virgin olive oil, 1 clove of garlic, rosemary, 4 tablespoons of tomato sauce, salt and pepper. Recommended macaroni pasta.

NOTICE: the products on...

[Leggi tutto](#)

Price: 5,00€





BLACK EYE BEANS

Black eye beans 500 g

Soak the beans for at least 12 hours.

Portion for 4 people.

500 gr of beans, extra virgin olive oil, celery, onion, carrot, salt and pepper. When cooked, add oil and salt when cold.

Contact us

Discover many other products besides legumes, we often...

[Leggi tutto](#)

Price: 5,00€





CICERCHIA

Cicerchia 500 g

One of the oldest legumes, with a pleasant flavor, similar to chickpeas but more delicate.

Ingredients for 4 people: 500 gr of cicerchia, extra virgin olive oil, garlic, tomatoes and the addition of rosemary and parsley to enrich the dish. Soak overnight....

[Leggi tutto](#)

Price: 5,00€





BORLOTTI BEANS

Borlotti beans 500 g

Borlotti beans can be combined with many dishes, such as salad, pasta, polenta, sausage, soup with potatoes, spelled soup. The simplest to prepare is the classic pasta and beans.

Ingredients for 4 people: 300 g of maltagliati, 1 onion, 400 g of beans,...

[Leggi tutto](#)

Price: 5,00€





FARMER'S SOUP (MIXED LEGUMES) FROM NORCIA

The farmer's soup is a delicious product to combine with a healthy and dietary preparation. The content of this soup is made up of top quality ingredients, packaged by the Valle del Sole farm in Norcia and contains only legumes. Inside you can find in varying percentages: red...

[Leggi tutto](#)

Price: 5,00€





POLENTA

Polenta Bramata and Liscia are locally produced in Valnerina and come from the cultivation of local corn. The instant polenta is available in the classic version, with porcini and truffles and allows it to be made in a few minutes.

[Leggi tutto](#)

Price: 5,00€



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