



PDO "Fesols De Santa Pau"



Mediterranean region

Spain



The PDO Fesols de Santa Pau aims to distinguish and protect the seeds of beans (*Phaseolus vulgaris* L.) from traditional varieties, produced in volcanic soils of the Garrotxa region.

GEOGRAPHIC AREA



Produced and processed in the municipalities of Santa Pau (main centre of production), Castellfollit de la Roca, Les Planes d'Hostoles, Les Preses, Olot, Sant Feliu de Pallerols and Sant Joan les Fonts (all in the district of Garrotxa, in the Autonomous Community of Catalonia, in north-eastern Spain).



VARIETIES

Tavella Brisa, Setsetmanera and Gra Petit.

SOWING: May;

FLOWERING: June;

HARVEST: September -October.



COMMERCIALIZATION

Dried and cooked.



CHARACTERISTICS

- Dried beans are white and rounded, and have a small size;
- Smooth skin which is only slightly perceptible;
- Buttery texture when cooked.



TRADITIONAL DISHES

- Meat and sea dishes (ex: fesols a la marinera; fesols with cuttlefish; fesols wih butifarra esparracada or cansalada).

More information: <https://fesolsdesantapau.cat/>

Source: <https://fesolsdesantapau.cat/receptes/>