



BIANCOPERLA MAIZE FLOUR - TENUTA BORGOLUCE

CODE	93705
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COUNTRY OF ORIGIN	Italy, Veneto
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WEIGHT	1 kg
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White maize flour typically used in Treviso area to cook a very creamy, polenta

DESCRIPTION

Biancoperla is a maize variety with ivory, pearl white grains, very typical of the north east of Italy

APPEARANCE

Stone milled as in the past, it has a fine-grained which enhances its organoleptic qualities

TASTE

Polenta made with Biancoperla corn flour is very creamy, delicate and full of aroma

PRODUCER

Borgoluce - Susegana (TV) - Veneto

OUR SELECTION

We like this flour because the polenta obtained is extremely delicate and creamy, almost velvety. Perfect for those who want a "gourmet" polenta

CURIOSITY

Because of its very low yield, during the last century it has been replaced almost everywhere by a more productive corn variety. Only a few farmers keep Biancoperla production and saved the variety, which is now a Slow Food Presidium. Thanks to these farmers, we can still taste a polenta full of flavour, fragrance and memories

SUGGESTIONS

It requires a long cooking, at least one hour stirring quite often, better in a copper pot as in the past