

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