

APOLLO RICE CASCINA OSCHIENA



CODE	93820
COUNTRY OF ORIGIN **	Italy, Piedmont
WEIGHT	1 kg

**** ATTENTION: the origin of the raw material may be different**

Long Italian rice, similar to Basmati

DESCRIPTION

Long Italian rice with a tapered grain, similar to Basmati rice, cultivated in Cascina Oschiena, an Ecological Biodiversity Protected Area - Natura 2000, and certified Friend of the Earth

APPEARANCE

Apollo rice has a translucent tapered grain which extends during cooking and has excellent cooking resistance; it represents the Italian alternative to Basmati and Jasmine

TASTE

Aromatic rice, famous for its fragrant floral aroma

PRODUCER

Cascina Oschiena - Crova (VC) - Piedmont

OUR SELECTION

It represents the Italian alternative to the exotic rice known as Basmati and Jasmine and adds to the nutritional properties of white rice a unique aroma. Apollo Rice is grown sustainably: integrated production techniques are strictly adopted in order to guarantee top quality production and environment safeguard

CURIOSITY

Apollo rice is obtained by crossing an Italian rice and an Asian aromatic rice; low in fat, it is a healthy and highly digestible food

SUGGESTIONS

It is famous for its fragrance and it is an excellent accompaniment to meat and fish dishes, whether spicy or delicate; it is even worth trying on its own, with extra-virgin olive oil or some vegetables. Cooking time: 12-14 minutes