

# VIALONE NANO RICE RISERVA SAN MASSIMO



<b>CODE</b>	93778
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>WEIGHT</b>	1 kg

100% Vialone variety rice, grown by Riserva S. Massimo in the Ticino Park

## DESCRIPTION

Excellent for the preparation of risottos, this 100% Vialone variety rice is grown in the San Massimo Reserve, in a bend of the Ticino river inside the homonymous natural park

## APPEARANCE

Semi-fine rice with medium-sized rounded grains

## PRODUCER

Riserva San Massimo - Gropello Cairoli (PV) - Lombardy

## OUR SELECTION

At the opening of each package you can feel the scent and the original fragrance of freshly processed rice: this is why Riserva San Massimo works the rice in an artisanal way and respecting nature, selecting only the best seeds, certified by the E.N.S.E.

## CURIOSITY

Riserva San Massimo produces rice following a still artisanal production process, from threshing to packaging, so from keep all the organoleptic qualities of rice intact. The commitment in the fields is accompanied by attention to the method of drying raw rice which takes place at low temperatures with a modern methane gas system. This drying method does not create cracks in the beans and above all, it leaves no trace of fuel on the rice, guaranteeing maximum healthiness.

## SUGGESTIONS

Thanks to its high starch content, it is ideal for preparing risotto with an unmistakable creaminess; also excellent in broth soups, for rice salads or arancini. The cooking time for 100g is 12-13 minutes, while for 400g it is 14-15 minutes