

RISO ARBORIO CLASSICO CASCINA OSCHIENA



CODE	93819
COUNTRY OF ORIGIN	Italy, Piedmont
WEIGHT	1 kg

Classic Arborio rice

DESCRIPTION	Classic Arborio rice, cultivated in Cascina Oschiena, an Ecological Biodiversity Protected Area - Natura 2000, and certified Friend of the Earth
APPEARANCE	The classic grain is characterized by a larger inner pearl than the one of the un-classic Arborio rice
TASTE	Natural, the rice absorbs seasoning easily
PRODUCER	Cascina Oschiena - Crova (VC) - Piedmont
OUR SELECTION	The classic variety is characterized by very large and pearly grains. It has an excellent cooking resistance and ability to absorb seasonings. During cooking the heat penetrates the outside, while the core tends to remain al dente
CURIOSITY	Alice Cerutti is one of the five rice farmers who have joined the "Classico" rice varietal traceability system for the Arborio variety. The Register of Classical Rice Growers is checked, verified and validated by the Ente Nazionale Risi (the Italian authority who safeguard the rice sector)
SUGGESTIONS	Ideal for the preparation of risottos, soups and salads; perfect for preparing Paella Valenzana. Cooking time 15-17 minutes