

RISO CARNAROLI RISERVA SAN MASSIMO



CODE	93775
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	500 g

100% Carnaroli rice variety, grown in a natural reserve in the Ticino Park

DESCRIPTION

100% Carnaroli rice variety, grown in a natural reserve in the Ticino Park

APPEARANCE

The grains have a characteristic straw yellow colour that comes from traditional processing with a single whitening phase without the use of chemical products

TASTE

In the mouth it is announced full, round, almost crunchy, with a good release of starch

PRODUCER

Riserva San Massimo - Gropello Cairoli (PV) - Lombardy

OUR SELECTION

This rice is born inside the San Massimo Reserve, in the heart of the Ticino Park, in fields irrigated by abundant spring water and comes worked with sustainable techniques for health and the environment. The production process takes place completely in the traditional way. The drying is carried out at low temperatures with a modern methane gas system. The rice is then stored in ventilated silos, such as once, without any preservatives, then it is piled in small batches. Packaging takes place in a protected atmosphere

CURIOSITY

Carnaroli rice is one of the best Italian varieties. The Carnaroli Rice Riserva San Massimo grows in a natural uncontaminated environment, in northern Italy. It grows in fields irrigated with spring water and is refined using the most advanced technologies with utmost attention to human health and soil. The distinguishing pale yellow colour comes from a traditional single whitening operation obtained without any chemical products. The superior quality of this rice is guaranteed by using exclusively controlled and unmodified Carnaroli seeds and no other species

SUGGESTIONS

Suits perfectly well to every rice-based dish due to its great culinary qualities: the high content of starch which allows a natural creaming and low stickiness, and the excellent cooking resistance. Perfect for salads, fried rice balls, and of course for risotto Cooking time: 13-14 minutes for 100 g