

# FARINA DI LENTICCHIA INTEGRALE BIO



CODE	96290
------	-------

COUNTRY OF ORIGIN	Italy, Umbria
-------------------	---------------

WEIGHT	500 g
--------	-------

Lentil flour grown organically

## DESCRIPTION

Wholemeal lentil flour

## APPEARANCE

Reddish brown flour

## TASTE

Delicate and lightly toasted, the texture is impalpable to the touch

## PRODUCER

BioAlberti - Poggio Aquilone (TR)

## OUR SELECTION

BioAlberti is an agricultural company, entirely organic, immersed in the rolling Umbrian hills in the locality of Poggio Aquilone and extends over an area of 560 hectares between the province of Perugia and the province of Terni

## CURIOSITY

Poggio Aquilone lentil flour is stone ground to preserve its nutritional properties and to make it tastier, richer and more digestible

## SUGGESTIONS

It is excellent for making savory pasta, crepes, wraps and plum-cakes, but also for preparing and thickening creams and velvets. Try it for making meatballs