

FARINA DI LENTICCHIA INTEGRALE BIO



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| CODE | 96290 |
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| COUNTRY OF ORIGIN | Italy, Umbria |
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| WEIGHT | 500 g |
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Lentil flour grown organically

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| 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) - Umbria |
| 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 |
