

FARINA TENDU BIO



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| CODE | 96291 |
| COUNTRY OF ORIGIN | Italy, Umbria |
| WEIGHT | 1 kg |

Mix of soft and hard wheat

DESCRIPTION

Organic durum wheat flour Senatore Cappelli, soft wheat flour Verna and Gentilrosso di Poggio Aquilone

APPEARANCE

White flour

TASTE

Delicate and neutral, 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

A mix between soft and durum wheat (33% Senatore Cappelli durum wheat, 33% Verna soft wheat, 33% Gentilrosso soft wheat) with an important strength, perfect for baked desserts, bread and focaccia

SUGGESTIONS

TenDu flour is ideal for the preparation of sweet and savory baked goods, bread, biscuits and focaccia