

# FARRO PERLATO DICOCCO BIOLOGICO



<b>CODE</b>	96279
<b>COUNTRY OF ORIGIN</b>	Italy, Umbria
<b>WEIGHT</b>	500 g

Pearly emmer grown organically

<b>DESCRIPTION</b>	Pearl emmer
<b>APPEARANCE</b>	Mottled brown grains
<b>TASTE</b>	Delicate roasted cereal flavour
<b>PRODUCER</b>	BioAlberti - Poggio Aquilone (TR) - Umbria
<b>OUR SELECTION</b>	BioAlberti is an entirely organic agricultural company, 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
<b>CURIOSITY</b>	Pearled spelled from Poggio Aquilone ( <i>Triticum Dicoccum</i> ) is a grain of "decorticated" emmer wheat, which has been eliminated mechanically its outer coating;
<b>SUGGESTIONS</b>	It is perfect for making cold salads and soups; the grain absorbs water quickly and cooks faster, so no need for a preventive soaking and its preparation is really simple and fast (about 30 minutes of cooking)