

FARINA DI CECE BIO



CODE 96288

COUNTRY OF ORIGIN Italy, Umbria

WEIGHT 500 g

Organic chickpea flour

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| DESCRIPTION | Organic chickpea flour |
| APPEARANCE | Yellow flour |
| TASTE | Neutral, slightly toasted and 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 | Organic stone ground chickpea flour. From the milling of chickpeas comes the chickpea flour of Poggio Aquilone, nutritious and golden in colour. It is a simple product, excellent for flour or for the "pane e panelle" Palermo, a typical and popular dish of the Sicilian capital's tradition |
| SUGGESTIONS | It is the basic ingredient of Farinata or Cecina, a sort of very thin focaccia or savory pie, made with only the addition of water, oil and salt and cooked in the oven |