

FARINA DI CECE BIO



CODE	96288
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COUNTRY OF ORIGIN	Italy, Umbria
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WEIGHT	500 g
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Organic chickpea flour

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