



## FARINA DI FARRO MONOCOCCO BIO

CODE	96289
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COUNTRY OF ORIGIN	Italy, Umbria
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WEIGHT	1 kg
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Einkorn spelled flour grown organically

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### DESCRIPTION

Organic einkorn flour

### APPEARANCE

Grey flour

### TASTE

Delicate and neutral, impalpable to the touch

### PRODUCER

BioAlberti - Poggio Aquilone (TR)

### OUR SELECTION

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

### CURIOSITY

Organic einkorn flour ground with natural stone, a process that fully protects the germ and the aleurone layer, both very important in nutritional and organoleptic terms; this BioAlberti flour is of great value

### SUGGESTIONS

It is suitable for the preparation of shortcrust pastry, biscuits, pastries, pies, bread and pizzas