

# 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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<b>DESCRIPTION</b>	Organic einkorn flour
<b>APPEARANCE</b>	Grey flour
<b>TASTE</b>	Delicate and neutral, impalpable to the touch
<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>	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
<b>SUGGESTIONS</b>	It is suitable for the preparation of shortcrust pastry, biscuits, pastries, pies, bread and pizzas

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