

FARINA DI FARRO MONOCOCCO BIO



CODE 96289

COUNTRY OF ORIGIN Italy, Umbria

WEIGHT 1 kg

Einkorn spelled flour grown organically

DESCRIPTION	Organic einkorn flour
APPEARANCE	Grey flour
TASTE	Delicate and neutral, impalpable to the touch
PRODUCER	BioAlberti - Poggio Aquilone (TR) - Umbria
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
