



RISO EBANO INTEGRALE

CODE	93818
COUNTRY OF ORIGIN	Italy, Piedmont
WEIGHT	1 kg

Whole grain black rice of Ebanò variety, grown by Cascina Oschiena

DESCRIPTION

Whole grain rice variety cultivated by Cascina Oschiena in Piedmont, with intense colour and aroma

APPEARANCE

The grain is rather round and intensely black in colour, due to the significant presence of anthocyanins in the outer part of the grain

TASTE

Intense, recalling the taste of freshly baked bread

PRODUCER

Cascina Oschiena - Crova (VC) - Piedmont

OUR SELECTION

When Alice Cerutti confessed to us that she had started cultivating a new variety of black rice to replace the Venere, we couldn't help but be enthusiastic and support the project: thus was born Ebanò Black Rice, which at the taste test proved to be well beyond our expectations!

CURIOSITY

Thanks to its high content of antioxidants, fibre, protein and mineral salts, this rice is ideal for those looking for products suitable for a healthy diet

SUGGESTIONS

Ideal in the preparation of salads and shellfish dishes. Cooking time: 35-40 minutes