

## POLENTA BIANCA



<b>CODE</b>	30143
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	800 g

White friulian polenta by Fabris

### DESCRIPTION

White friulian polenta obtained from corn grown in the area that doesn't contain any preservatives

### APPEARANCE

The product appears rustic, due to the artisanal processing

### TASTE

Sweet, firm to the bite, with an intense corn flavour. This version is very delicate

### PRODUCER

Caseificio Fabris - Bertiole (UD)

### OUR SELECTION

Fabris places the enhancing of some local productions of the region in the center the, from their traditionality to the raw material. White friulian polenta is obtained from corn grown by farmers of the surrounding area in order to preserve a deep identity linked to the territory

### CURIOSITY

The polenta is a traditional element of friulian cuisine and it identifies a whole region. The processing of white friulian polenta involves a long cooking in big cauldron, shock frozen and packed in loafs that can be stored in the refrigerator for more than 60 days

### SUGGESTIONS

Perfect if sliced and grilled, but also if quickly warmed in a pan with a little butter