

# POLENTA GIALLA



<b>CODE</b>	30144
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	800 g

Rustic yellow friulian polenta by Fabris

<b>DESCRIPTION</b>	Yellow friulian polenta obtained from corn grown in the area that doesn't contain any preservatives
<b>APPEARANCE</b>	The product looks rustic, due to the artisanal processing
<b>TASTE</b>	Sweet, firm to the bite, with an intense corn flavour. This version is particularly aromatic
<b>PRODUCER</b>	Caseificio Fabris - Bertiole (UD)
<b>OUR SELECTION</b>	Fabris places the enhancing of some local productions of the region in the center the, from their traditionality to the raw material. Yellow friulian polenta is obtained from corn grown by farmers of the surrounding area in order to preserve a deep identity linked to the territory
<b>CURIOSITY</b>	The polenta is a traditional element of friulian cuisine and it identifies a whole region. The processing of yellow 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
<b>SUGGESTIONS</b>	Perfect if sliced and grilled, but also if quickly warmed in a pan with a little butter

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