

SELENIO - ROUND GRAIN RICE

CASCINA OSCHIENA



CODE	93821
COUNTRY OF ORIGIN	Italy, Piedmont
WEIGHT	1 kg

Italian rice with a round grain, cultivated in a Protected Area

DESCRIPTION	Italian rice with a round grain, cultivated in Cascina Oschiena, an Ecological Biodiversity Protected Area - Natura 2000, and certified Friend of the Earth
APPEARANCE	Selenio rice has very fine round grains, which swell and turn sticky when cooked
TASTE	Natural, the rice absorbs the aromas easily
PRODUCER	Cascina Oschiena - Crova (VC) - Piedmont
OUR SELECTION	We've selected this rice because of its characteristics and properties during cooking. The rice comes from a sustainable cultivation where integrated production techniques are used in order to guarantee a high quality production and the environment safeguard
CURIOSITY	Apollo rice is obtained by crossing an Italian rice and an Asian aromatic rice; low in fat, it is a healthy and highly digestible food
SUGGESTIONS	Similar to Japanese sushi rice, that remains soft after cooking, it is perfect for rice pudding and cakes, soups, timbales and 'suppli'; ideal for all sushi dishes and many asian dishes. Cooking time: 13-15 minutes