

FRISELLA - DURUM WHEAT



CODE	95011
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COUNTRY OF ORIGIN	Italy, Apulia
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WEIGHT	500 g
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Apulian rusks, handmade and double-baked

DESCRIPTION

Dough made from water, flour and yeast, double cooking

APPEARANCE

The dough is compact but porous, with a very hard consistency and golden colour

TASTE

Fragrant aroma of bread

PRODUCER

I Contadini - Ugento (LE) - Apulia

OUR SELECTION

A bread from the poor Apulian cuisine but which with the right combinations lends itself to becoming a delicious base for gourmet tastings; we we tried the friselle with combinations of pate and vegetables, but the customizations are endless.

CURIOSITY

It was the bread of the farmers, cut in half and baked twice, to preserve it over time

SUGGESTIONS

To be softened by dipping in water for a few seconds and seasoned to taste; the traditional recipe simply provides extra virgin olive oil, tomato, oregano and salt, we also recommend trying with a patè as a base and a personalization of your choice