

POLENTA BIANCA



CODE	30143
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	800 g

White friulian polenta by Fabris

DESCRIPTION	White friulian polenta obtained from corn grown in the area
APPEARANCE	The product appears rustic, due to the artisanal processing
TASTE	Delicate and discreet
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 pats
SUGGESTIONS	Perfect if sliced and grilled, but also if quickly warmed in a pan with a little butter