

## POLENTA GIALLA



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

Yellow friulian polenta by Fabris

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|----------------------|---|
| <b>DESCRIPTION</b>   | Yellow friulian polenta obtained from corn grown in the area  |
| <b>APPEARANCE</b>    | The product looks rustic, due to the artisanal processing   |
| <b>TASTE</b>         | Full-bodied and flavorful   |
| <b>PRODUCER</b>      | Caseificio Fabris - Bertolo (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 pats   |
| <b>SUGGESTIONS</b>   | Perfect if sliced and grilled, but also if quickly warmed in a pan with a little butter   |