

Viola

ORGANIC SPELT FLOUR



Ref.: VIOLAEX2 Packaging: 500g plastic bags

ORGANIC SPELT FLOUR

Historical origins: Palestine

Production area: Italy

Starting product: organic spelt

Processing: flour obtained by milling organic spelt

Harvest time: July and August

Dishes: it is used to bake different type of bread; ideal to make pasta tossed in vegetable and meat sauce Excellent base to prepare focaccia to fill with cheeses and cold cuts and for berries pie.