



Riso Carnaroli 1 Kg

Riseria Magisa

Type	Reis
Origin	Culinaria, Riso
Producer	Riseria Magisa Calabria
Contents	1 kg
Article no	81710110

Comments

Acquerello rice comes from the Carnaroli plant, which is typical of Italy. This plant grows relatively quickly and can reach a height of 180 cm. After harvesting, the grains are separated from the panicles. The grains are stored for between one and five years at 10°C in huge silos. Storage causes starch and proteins to become less soluble in water. As a result, the rice remains richer during cooking and the volume increases. Before being packed for sale, the rice grains are ground using traditional methods. This "old method" is gentler on the rice than new methods would be.