



<b>Code:</b>	06-008		<b>Pcs/Box:</b>	20
<b>Format:</b>	1/2	Plastic bag	<b>Portions:</b>	12/14
<b>Net weight:</b>	500g		<b>MPT:</b>	24 months

## Main Ingredients

Maize flour.

## Organoleptic Characteristics

**Colour:** yellow.

**Taste and Smell:** typical of maize.

**Look and Texture:** milled maize flour.

## Instructions fo Preservation

Store the bags in a cool, dry place, far from heat. After opening, carefully close the bag and eat rapidly.

## Nature and Characteristics of the Product

This maize-flour is precooked through a particular processing, contains no preservatives nor additives, and allows a quick preparation of polenta maintaining its natural flavour.

### Why Buy this Product?

This is a very interesting preparation for the premises that do not have time or means for long preparations, and therefore need a ready and easy to use product. The 5 minutes preparation allows the customer to easily solve possible emergencies. The costs per portion are extremely low if you consider this is a hot side dish that may match several main courses.

### Concerned Customers

This product is certainly interesting for restaurants, taverns, inns, hotels holiday farms and alpine refuges.

### Way to use

Allow 2 abundant liters of water to boil and add 2 tea-spoonfuls of salt. When the water starts to boil, lower the flame and pour the content of the bag in it while stirring continuously until it reaches the desired consistency (it will take more or less 5 minutes).

Serve with any kind of meat, game, cold meats, fish, cheeses, mushrooms, and many regional dishes. If you cook it and allow it to cool, it will make an excellent fried or grilled polenta.

### Chef's Ideas and Suggestions

**Polenta with Lobsters** – allow a little boiled water to boil and immerse 6 lobsters in it. Cook them for 2 minutes. Drain them, allow them to cool, and eliminate the shell, trying not to spoil them. Prepare the seasoning by whisking the oil with a spoonful of mustard and a few drops of soya sauce. Adjust salt. Cut some peppers into slices. Allow the slices of polenta to gratin, paint them with the seasoning and lay upon them the lobsters and the peppers. Serve straightaway.