

## Antica Drogheria Francioni Wild Fennel Pollen

Harvested carefully by hand, the flowers are placed in cloth bags to prevent moisture from collecting and creating mold. After harvesting, the fennel flowers laden with pollen are carefully spread on wide wooden boards lined with butcher paper in a well-aerated, dry room. The boards are then laid beneath a protective net and left untouched to ensure that the pollen's essential oils do not dissipate and lose their powerful scent. Fennel pollen and pork are a perfect combination: thick-cut grilled pork chops dusted with sea salt and fennel pollen. The pollen also makes the perfect delicate condiment for poached fish, such as sushi-grade tuna rolled in fennel pollen and seared at a high temperature. Dust over fresh goat cheese for a magical twist to a perfect salad accompaniment.



### Product Details

<b>Item</b>	580411
<b>Brand</b>	Antica Drogheria Francioni
<b>Sold By</b>	EA
<b>Pack Qty</b>	1
<b>Pack Size</b>	7.05 oz
<b>Case GTIN/EAN/UPC</b>	793232538037
<b>Unit UPC</b>	793232538037
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	24 months
<b>Storage</b>	Dry
<b>Kosher</b>	No
<b>Gross Case Weight</b>	0.6 LB
<b>Ingredients</b>	Fennel pollen.
<b>Website</b>	<a href="https://bit.ly/3RjhcRE">https://bit.ly/3RjhcRE</a>