

## Principato di Lucedio Carnaroli Rice

Considered the King of Italian rice, Carnaroli kernels are the longest and thickest of the superfino rice. This long oval grain contains the highest concentration of starch resulting in superior texture when making a velvety risotto. Because of its thickness, the rice keeps al dente even after cooking, making it the preferred choice for top chefs. Used mostly for making risotto where the rice is the star, such as risotto with Barolo or risotto with truffles.



### Product Details

<b>Item</b>	580211
<b>Brand</b>	Principato di Lucedio
<b>Sold By</b>	CS
<b>Pack Qty</b>	12
<b>Pack Size</b>	1.1 LB
<b>Case GTIN/EAN/UPC</b>	793232302072
<b>Unit UPC</b>	793232302072
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	18 months
<b>Storage</b>	Dry
<b>Kosher</b>	Yes
<b>Gross Case Weight</b>	15 LB
<b>Ingredients</b>	Carnaroli rice.

