

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

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

