

# Manicaretti *Italian Food Importers*

[www.manicaretti.com](http://www.manicaretti.com)

## MORETTI POLENTA



Corn was introduced to Italy from the New World in the 16<sup>th</sup> century and quickly became popular when it was ground into fine flour and used to create one of the favorite dishes of Northern Italy: Polenta. Today, in many parts of Italy, though mostly in the north, polenta is preferred to pasta. Polenta is incredibly versatile and easy to prepare. The best polenta comes from the Lombardia region. It is in Bergamo, where the Moretti family has been growing corn and making choice polenta since 1922. Carefully selected varieties of corn are air-dried in open barns until hardened. The kernels are stone ground and packed in air-tight bricks to retain their natural freshness and superior flavor.

- **Bramata:** Coarse ground. Delicious served soft and warm with butter, or allow to cool before cutting. Also used to make to biscotti. 500 gr/1.1 lb
- **Bramata Bianca:** Coarse ground white corn. Perfect with fish or poultry. 500 gr/1.1 lb
- **Fioretto:** Fine ground. Great served warm for breakfast topped with honey, or serve soft and creamy as a side dish with butter and cheese. 500 gr/1.1 lb
- **Lampo:** Quick cooking. Takes 5 minutes to prepare. Serve for breakfast or as an easy side dish with fresh herbs and cheese. 500 gr/1.1 lb
- **Semolina Flour:** Durum wheat semolina. White flour ideal for preparing homemade pasta, pizza and semolina gnocchi. 500 gr/1.1 lb
- **Taragna:** Coarse ground with buckwheat. Serve warm with butter, creamy Taleggio cheese and sage or layer with a rich ragu. 500 gr/1.1 lb