

SHELFTALKERS

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Manicaretti
Italian Food Importers

Moretti

Course White Polenta - *Bramata Bianca*

from: Lombardy, Italy



Made with white corn ground to a coarse meal, this polenta is popular in Venice & the surrounding area.

Uses: Delicious served both soft and hard. Pair with poultry or seafood (try swirling in squid ink!).

Moretti

Course Yellow Polenta - *Bramata*

from: Lombardy, Italy



Rustic, course, hearty, & golden yellow - this is the classic Italian polenta.

Uses: Serve warm & creamy, topped with your favorite sauce or butter & cheese. Use in place of cornmeal when baking cakes & breads.

Moretti

Course Yellow Polenta with Buckwheat - *Taragna*

from: Lombardy, Italy



Course yellow polenta blended with hearty, nutty buckwheat flour. Also known as "polenta nera," black polenta.

Uses: Cook to a thin consistency & top with sautéed greens & grilled sausages. Layer with a rich ragù or melt in creamy Taleggio cheese.

Moretti

Fine Yellow Polenta - *Fioretto*

from: Lombardy, Italy



A soft, silky polenta. Bright golden yellow with sweet notes of fresh corn.

Uses: Makes a great breakfast, served warm & drizzled with honey. Swirl in butter & cheese to make a creamy, rich side dish.

Moretti

Quick-Cooking Polenta - *Lampo*

from: Lombardy, Italy



Quick-cooking polenta, ready to serve in just 5 minutes! Made with *bramata* (course yellow) polenta that has been partially steamed, retaining its aroma & taste.

Uses: For breakfast, serve creamy & top with a fried egg. Stir fresh herbs into warmed polenta as a great side.

Manicaretti Italian Food Importers

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