

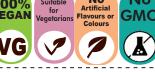
- Arborio rice and Carnaroli rice are both grown in the Po Valley of Northern Italy.
- Preferred choice of top chefs and home cooks for its distinctive creaminess.
- Both have the capacity to absorb large amounts of liquid stock whilst being able to maintain its composure and not break down.
- Vialone Nano is a short plump white rice grain giving a creamy consistence when cooked and cooks faster.
- Ideal for all authentic Italian risottos such as risotto alla Milanese and risotto ai funghi (with mushroom) or any other Mediterranean dishes such as paella, arancini or accompaniment with any other meals and even in minestrone soup.
- Riso Principe also have white Basmati rice grown in the Himalayan foothills in Pakistan.
- Is renowned for its delightful aroma.
- Rice is a naturally gluten free food.
- When cooked, Basmati expands in length and produces a light and fluffy texture.
- Ideal with stir frys and is a classic combination with any curries.













Arborio Rice 1kg x 6 - PRI01X6



Carnaroli Rice 1kg x 6 - PRI03



Vialone Nano Rice 1kg x 6 - PRI06



Basmati Rice 1kg x 6 - PRI04

