



CANTINA ALLAMAGGIA
ASCONA

Black polenta with tomatoes



The traditional Ticino product par excellence also comes from our farm: a unique wholemeal polenta of the 'millo corvo' variety. This maize is a very old variety and is sown in April, harvested at the end of September and milled in Ticino. It is a maize rich in polyphenols and natural anthocyanins that give the kernels their black colour. It also boasts twice as much protein as ordinary maize and 20% less carbohydrates. Gluten-free. We offer you a ready-to-use recipe enriched with dried tomatoes and Ticino herbs. Easy to prepare and tastes great.

Cantina alla Maggia

Via Muraccio 111 CH-6612 Ascona

Phone +41 91 792 33 11 - info@terreniallamaggia.ch - www.terreniallamaggia.ch