www.monferratontour.it

MOLINO SERRA

Category: Bakery
business description:

Piero Serra continues a tradition, now in its fourth generation, still using the mill built by his father at the end of the Second World War and equipped with a stone grinder for wholemeal flour milling, such as those of soft wheat, rye, spelt and buckwheat. The indigenous variety of corn flour, sown by the local farmers, is the right flour for polenta. The wheat flour type “2” is the result of two types of processing, and is perfect for homemade bread.
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Links