

# Traditional Italian rice

The classic selection of rice from Riso Margherita signifies what is an integral part of Italian cuisine, with nearly every region of Italy flaunting a traditional recipe using the ingredients. The most celebrated rice dish in Italy is, of course, risotto, which is also enjoyed all around the world.

Riso Margherita, with its traditional packaging, not only represents quality, but also includes within the range the more popular rice varieties: Arborio, Carnaroli and Vialone Nano. Each variety has a shelf life of 24 months.

RRP: From \$9.99.

Website: [www.casaitalia.com.au](http://www.casaitalia.com.au).

Stockist inquiries: Casa Italia Gourmet Food & Wines 1300 909 400.



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Since 1904 Riso Margherita has been producing the best varieties of Italian rice signifying what is an integral part of Italian cuisine, with nearly every region of Italy proudly creating a traditional recipe using rice.

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