

IMPORTED FROM ITALY

MADE FOR PIZZAIOLOS



MOLINI PIZZUTI FLOUR RANGE

FLOURS FOR PIZZA

COSTA D'AMALFI

MEDIUM-LONG RISING PERIOD



Developed by our technicians in collaboration with well known neapolitan pizzaioli, Costa D'Amalfi is the ideal flour for medium/long leavening dough. Its high quality protein content and long stability guarantee an high performance during the kneading process. After cooking, the pizza will develop a golden cornicione with an excellent development. The dough needs to leaven between 24 and 48 hours, at a temperature of 25° C approx. The maturation peak is reached at 36 hours.

FLOURS FOR PIZZA

PULCINELLA

MEDIUM-SHORT RISING PERIOD

Ideal for the preparation of medium/short leavening doughs. Pulcinella is a medium strength type "0" flour which allows you to obtain a final product with a medium alveolated crust with a strong aroma and flavour. The dough needs to leaven between 12 and 24 hours, at a temperature of 25 ° C approx. The maturation peak is reached at 18 hours.



MULTIPURPOSE FLOUR

TYPE "1" STONE MILLED



GREAT ADDITION TO ANY PIZZA FLOUR

100% Italian wheat, type "1" stone milled flour. Low grinding temperatures preserve all nutrients and flavour for a result with an excellent aroma and taste. Ideal for direct and indirect dough with medium / long fermentation.

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contact us
123-456-7890



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www.completefoodservices.com.au

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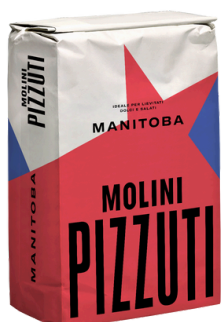


FLOUR RANGE

MULTIPURPOSE FLOUR

MANITOBA

LONG RISING PERIOD



Multipurpose soft wheat flour type "0" produced with a careful selection of strong Italian and north American wheats. The high gluten content and protein quality ensure a high performance during the kneading process and a regular and generous leavening during the cooking phase.

FLOURS FOR PIZZA

DURUM WHEAT SEMOLINA

DURUM WHEAT SEMOLINA

DURUM WHEAT REMILLED SEMOLINA

Remilled durum wheat semolina for pizza, used in percentage.



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CHEESE



Buffalo Mozzarella

Lupara

Delicious milky mozzarella made from 100% Italian buffalo milk. Prepare the classic Caprese salad or enjoy it with thinly sliced prosciutto di parma or topped on your favourite pizza.

Fresh Mozzarella

Valle Verde

Fresh mozzarella, also known as "fior di latte" in Italian, is renowned for its soft, delicate texture and mild, slightly sweet flavour. To create Fior di latte Mozzarella Julienne, the cheese is carefully sliced into fine, thin strips or julienne cuts.



Short or Long Shredded Mozzarella

Sopranos

Soprano's Mozzarella is a natural cheese made from fresh pasteurised cow's milk (stretched curd). Soprano's Fresh Mozzarella is white in appearance, milky in flavour, with a soft to semi-soft body and delicate texture. Perfect on pizzas!



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FINISHING



Prosciutto

Maletti

Whole leg, brick or Culatella, the only brand to have freshly sliced and topped on your pizza in Maletti. Established in 1867, one of the worlds oldest producers of parma ham is now available in Australia.

Yellow cherry tomatoes & friarielli

D'Amico

"Pomodori secchi d'Amico" refers to sun-dried tomatoes, specifically from the Italian brand D'Amico, preserved in sunflower oil.

D'Amico Friarielli Alla Napoletana is a ready-to-eat, traditional Neapolitan dish featuring tender broccoli rabe (also known as friarielli) cooked in olive oil with garlic and a hint of chili, perfect as a side dish or topping.



Porcini Trifolati slices

D'Amico

Porcini Mix Trifolati Slices D'Amico" refers to a prepared dish of thinly sliced, sautéed porcini mushrooms (and potentially other mushrooms) in an Italian style, cooked with garlic, parsley, and olive oil, often sold as a canned or jarred product by the brand D'Amico.

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FINISHING

Truffle oils & truffle paste

Merlchiorri

Melchiorri truffle oil, specifically their "Tartufata" line, refers to a traditional Umbrian sauce made with fresh mushrooms and truffles, available in both white and black truffle varieties, and is popular for seasoning pasta and meat dishes.



Extra Virgin Olive oil

Kontessa

a well rounded easy to use extra virgin olive oil, great for marinating, bulk usages and pizza dough.

KONTESSA
QUALITY PRODUCTS

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