

# | THE ART OF FLOUR |

## FOUR GENERATIONS, 100 YEARS OF HISTORY, THE ART OF FLOUR INGRAINED IN THE COMPANY'S DNA:

Molino Pasini is a milling company specialised in the production of high-quality soft wheat flours, dedicated both to the final consumer and to those involved in their transformation. By taking from artistic expressions the values of topicality, maximum technical precision and attention to detail, the company is a perfect expression of the art of Italian know-how. The raw material is always at the centre: the grains used are carefully selected and, when they reach the company, are analysed by the efficient internal research and development laboratory, which ascertains their quality.

The new, state-of-the-art and fully automated milling plant processes homogeneous grain mixtures, from which high-quality flours with constant quality are extracted. Bread and bakery products, fresh pasta, pizzeria and pastry are the sectors with specific product lines. "The art of flour", the claim chosen, takes its inspiration from the strategic geographical position of the company, in Mantua (Italy), in the cradle of the Renaissance. Starting from this context is a wide-ranging network covering all of Italy and more than 50 countries around the world.

And if the production gives no concessions in order to achieve quality, the art and the research for a different and unusual road also look toward the sector of communication: the brand language, characterised by a graphic and conceptual image that is surely a unicum in the current panorama of milling companies, and the family claim, "The art of flour", build a new, contemporary identity.

From the choice of a new colour palette, to the simplified and more iconic logo and communication campaigns in which flour is a model and becomes a true artistic subject, to the choice of an internal atelier furnished with pieces of design, the stylistic figure is strongly identified: this flour is unique, inside and out. And it is unique for all your masterpieces of taste.

10 2021



**MOLINO PASINI**

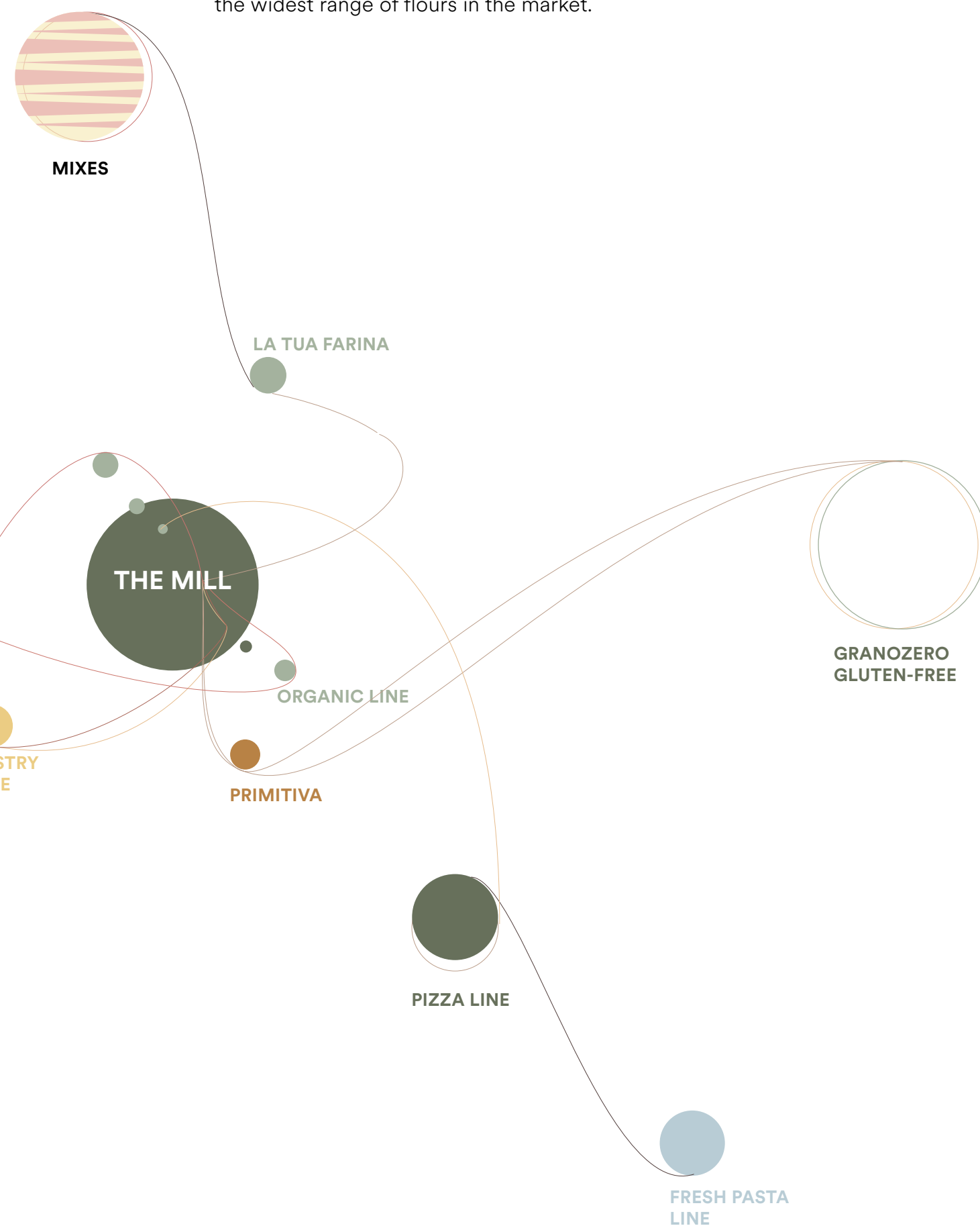
**ISSUE #01**



# FLOUR FAMILIES

*// Molino Pasini has been in the milling business for more than 100 years. For four generations, we've been producing flours for people demanding perfection from their ingredients //*

Today, the company strikes a perfect balance between continuity with the past and evolution into the future offering the widest range of flours in the market.





# Primitiva focus

// Primitiva is made starting from the best raw materials, to let you discover the taste and the scent "of times gone by". No other flour is as rich in fibres, proteins and mineral salts as Primitiva //.

Primitiva type 1 can be used to prepare different products, from breads, to pizzas or pastry products. The dough does not stiffen and makes regular air pockets, fine-grained and homogeneous. Primitiva type 1 allows excellent results for puff pastry as the dough can resist to long processing times. No other flour is as rich in fibres, proteins and mineral salts as Primitiva, giving the products made with it a one-of-a-kind flavour and aroma. The range of Primitiva flours also includes a type 2, which offers even more taste and aroma, even more fibres and mineral salts, giving the finished product a unique and unmistakable aroma. Primitiva Integrale (Whole) completes the range, obtained from a mixture of the best whole ground grains, which is suitable for a diversified use in pastry shops, pizzerias and in bread making: from croissants to sweet or savoury short pastry, even to delicious whole-grain cakes, crunchy whole-grain pizzas, focaccia, loafs of bread, buns and baguettes. Unlike other whole-wheat flours, it has greater elasticity and is easy to process, to obtain a product rich in fibres and unique in its absorption.



## // COUNTRY BREAD For two 500 g loaves (approximate weight)

- . 450 g Primitiva type 2 soft wheat flour
- . 50 g rye flour
- . 375 g water
- . 75 g sourdough starter
- . 10 g salt

## METHOD:

Add 325 grams of water to the flours and proceed with the autolysis. Leave to rest for an hour before adding the yeast, salt and the remaining water. After 1 hour, add the sourdough starter and start kneading. When the sourdough starter has blended well and has been absorbed by the dough, add the salt and water (the remaining 50 g) a little at a time. Keep kneading until the mixture is smooth and homogeneous. Leave the dough to rise at 28 °C for about 3 hours (we recommend placing in the oven, turned off with the light on).

After this time, start pre-shaping the loaves: shape the dough into round balls and let them rest for 15 minutes. Then proceed with the shaping of the loaves and place in floured leavening baskets. Place the baskets in the fridge for 15 hours. Once the leavening phase has been completed, score the loaves using a lame and bake at 230 °C for about 45 minutes, with steam. To check whether the bread is well cooked, tap the bottom of the loaf: if it sounds hollow, it is ready. Also check the crust, which must be well-formed and golden.





# for piz za?

## // FOR PIZZA? SOLUTIONS FOR EVERY NEED

*For the world of pizza and focaccia we were guided by two principles: simplicity of processing and excellent result. With our flours, pizza is always friable and fragrant. No matter what mixing technique you use and whatever product you want to prepare, there is an ideal flour that will allow you to achieve the best result.*

### // VERDE FLOUR – PIZZA LINE

A type 00 soft wheat flour for pizza, ideal for medium leavening. Dough to be prepared in the morning for the evening or for the day after. The conservation time at 0-4°C is 1-2 days.

The Register of the approved suppliers of the "True Neapolitan Pizza" ("Vera Pizza Napoletana"), organised and promoted by the True Neapolitan Pizza Association (Associazione Verace Pizza Napoletana or AVPN), represents a renowned tool for all pizzerias that are members of the Association, giving effective help and assistance in the supply of raw ingredients needed for making a "true Neapolitan pizza".

### // MAESTRO

Our best-selling pizza flour is a must for those who want a dough that leaves its mark. This flour, type 1, is suitable for doughs at room temperature and high hydration, which, with its characteristics, creates a digestible pizza with an intense taste. Suitable for a dough both with direct and indirect poolish method, Maestro flour is versatile and appreciated by professionals who use it with recipes using the traditional technique, high hydration and also in the classic version.



### // RECIPE FOR ROMAN-STYLE BAKING TRAY PIZZA IN HIGH HYDRATION

#### INGREDIENTS

. **Maestro flour**  
. **water 90%, temperature 15°C**  
. **Nuage dry yeast 0.6%**  
. **iodised fine sea salt 2.5%**  
**if you want, you can add olive oil by replacing 2% of the water.**  
**Add oil 1 minute after the salt.**  
**Recommended kneading machine: professional 2-speed spiral.**

#### PROCEDURE

Pour the flour into the kneading machine, add the Nuage yeast and 80% of the water (for example, for 10 kg of flour, 9 litres of water is to be used, pour in 80% of it, therefore, 7.2 lt) Knead in first speed for 5 minutes. Add the salt and change to the second speed, then drizzle in the remaining water several times, taking care not to over-knead all of the classic garlic bulb shapes that are created in the dough. It takes about 12 minutes to absorb all the remaining 20% of water. When finished, roll the dough over a steel or marble table previously greased with a non-stick product or extra virgin olive oil and fold it at least 6 times. Store the dough in a greased container that can hold it 4 times its volume and hermetically seal with a lid.

(Note that: the container must have a height of at least 2/3 of its length, e.g. if length is 56 cm, width is 40 cm, height is 37 cm). Let the mixture rest in the refrigerator for 24/30 hours; after this time, remove it from the refrigerator and, always covered, leave it at room temperature for about 30 minutes. Then, turn the dough over a well-oiled steel or marble work surface. Cut the dough to the necessary weight (for pizza in a 40 x 60 cm pan, dough balls will be approximately 1200 g each).

Once the dough balls have been formed, allow them to rest at room temperature in well-floured plastic drawers for pizza for about 6/8 hours, taking care to leave a lot of space between the dough balls. After this time, turn the dough balls over on the floured work surface and enlarge them by pressing with your fingers (for better results, use flour for dusting).

Then place on a 40 x 60 cm iron pan greased with extra virgin olive oil and precook at 280°C with the bottom at 70% compared to the top at 30% for about 2/3 minutes (the precooked bases thus obtained can be stored well closed in the refrigerator for 48 hours).

Then, finish cooking the bases with the condiments of your choice in a baking tray at 300°C with the top element having a higher temperature compared to the bottom.





## PALA E PINSA MIX

Have you ever tasted a pinsa?

No, it is not a mistake: the most trendy leavened savoury preparation right now is a Roman variant of the more famous pizza, and it has taken its same appearance from pizza itself.

But differently from the classic pizza, our recipe for the pinsa or baking tray pizza, called "pizza in pala" or even Roman-style tray pizza, uses a lighter and honeycombed dough, of oval shape, tasty, crunchy, delicious and more digestible.

Every since we introduced our Pala e Pinsa mix, the satisfaction has been great: in fact, it has allowed us to climb the podium of the competition Ciack che pizza! with Mirko Pizzuti, author of a winning recipe.

How do we do it? The Pala e Pinsa mix by Molino Pasini is obtained with a skilful blend of flours, with a base of type "0" soft wheat, and is perfect both for high hydration doughs and for doughs with the traditional technique. The result will be a product that is crunchy outside and soft and fluffy inside, particularly tasty and very digestible: a peculiarity due to the long leavening, more than 24 hours, and to the high hydration. The Pala e Pinsa mix is in fact suitable for medium-long rising times and high hydration.

With our technical expert, Alessandro Negrini, award-winning world champion, judge at the world pizza championships and expert in dough mixing and preparation techniques, we have developed a product that ensures great performance, as he himself explains: «the semi-finished Pala e Pinsa is a mix that is suitable for the production of high-hydration mixtures and long rising times, indicated specifically for the Roman-style tray pizza or pinsa. Among the various recipes, it can be used with direct method with hydration at 90% and 24 hours of rising or with pre-dough or starter dough».



### // PALA E PINSA HIGH HYDRATION

#### INGREDIENTS

- . Pala e Pinsa mix Elementi Line Molino Pasini
- . water 87%
- . Nuage dry yeast 0.6%
- . iodised fine sea salt 3%
- . extra virgin olive oil 3%

#### PROCEDURE

Pour the mix into the kneading machine, oxygenate for about 2 minutes and add 80% of the water, at a temperature of about 18°C, then add the yeast. Knead in first speed for 5 minutes, add the salt and knead the dough for another 2 minutes. Add the extra virgin olive oil and pass to the second speed to allow it to be completely absorbed, then, finish hydrating in small steps, adding no more than 300 ml of the remaining quantity of water each time. Oil the work surface, pour the dough over it and fold it 8 times. Place the dough in a previously oiled very large container and allow it to rest for 24 hours at a controlled temperature of 6°C. At the end of this time, the dough must have a great quantity of air bubbles. Then, pour the dough onto the floured table and cut the dough balls to the desired weight, making four very tight folds. Place in an oil-coated drawer, leaving sufficient space between the dough balls and allow the dough balls to rise for approximately 6/8 hours at room temperature. Then, roll them on an abundantly floured surface and pre-bake for 5 minutes in a static oven at 270°C with a higher percentage of the bottom than the top, in a proportion of about 60% and 40%. Finish cooking by reversing the percentages of top and bottom, or turn off the heat for a later use.

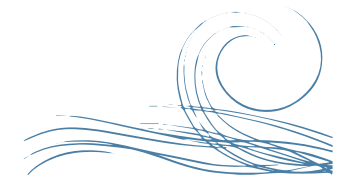




# SOFFIO

The new **"Soffio" line**, born from the Research & Development of Molino Pasini, is a flour for professional use, destined mainly for the Pizzeria channel, in order to make extremely light and fluffy doughs. And like a puff of air, imperceptible and with almost impalpable lightness, this flour creates products that combine in perfect harmony of taste and consistency the 4 elements: water, air, earth and fire. "Soffio", which means precisely "puff of air", is the name chosen to evoke the idea of lightness and of the abundance of honeycombing, distinctive elements of the products made with these unique, high-performance flours. In order to meet the production needs of all professionals and to allow the maximum result with different working techniques, the "Soffio" line is proposed in four versions: type "0" and type "1", both for medium and long leavening time. This allows the maximum versatility, from direct dough and leavening at room temperature to indirect dough with long rising time (with or without use of the cold technique). In any case, the result will be a more easily digestible pizza, with excellent crispness – due to the high level of protein – and with a high and honeycombed edge.

For this special line of flour, an exceptional testimonial has been identified: Ian Spampatti, young chef from Bergamo, elected Best Emerging Pizza chef according to the Gambero Rosso 2020 Guide, who speaks of himself saying: «My concept is to combine pizza and cuisine, on a basis of top-level bread making. A project that evolves every day, with a lot of study and practice, and a continuous search for perfection. Of fundamental importance is the choice of ingredients: I love to be in close contact with the producers of raw materials and to follow their supply chain».



## // SOFFIO LUNGA

**Direct dough with cold starter dough**

### INGREDIENTS for COLD STARTER DOUGH

- . 5 kg Soffio Type "0" Long Leavening Flour Molino Pasini
- . 2.5 lt water
- . 40 g Nuage dry yeast

### PROCEDURE

Put all the ingredients in the kneading machine and knead for 3 minutes in second speed, setting the change of direction. Then, store the dough, broken into pieces and without compressing it, in a closed, well-oiled container at 3° C for 24 hours.

### INGREDIENTS for REVIVING DOUGH

**Starter dough**

- . 1.4 lt water
- . 125 g iodised sea salt
- . 100 g extra virgin olive oil

### PROCEDURE

Knead the starter dough with 60% of the water for 2 minutes at first speed, then add the salt and continue kneading for another 2 minutes. Add the extra vergine olive oil, go to the second speed and wait until the mass begins to form, then continue to hydrate with the remaining water a little at a time (about 150 ml each step), waiting for the mass to reform each time. When all the water has been added, knead for a further 2 minutes, then make 8 folds and allow it to rest in a closed and oiled container for 60 minutes at room temperature. Make the division into dough balls and allow them to rest in a closed, floured container for 120 minutes at room temperature. Bake on unoiled iron pans. Pre-cook at 280°C with top at 70% and bottom at 30%, season and finish cooking by reversing the percentages of bottom and top.





# Pasta d'oro



## //THE WORD OF THE PASTA MAKER:

### INGREDIENTS

- . 1 kg fresh pasta
- . 10 lt of boiling water
- . 100 g salt

**Maintain the 1/10 ratio between pasta and water.**

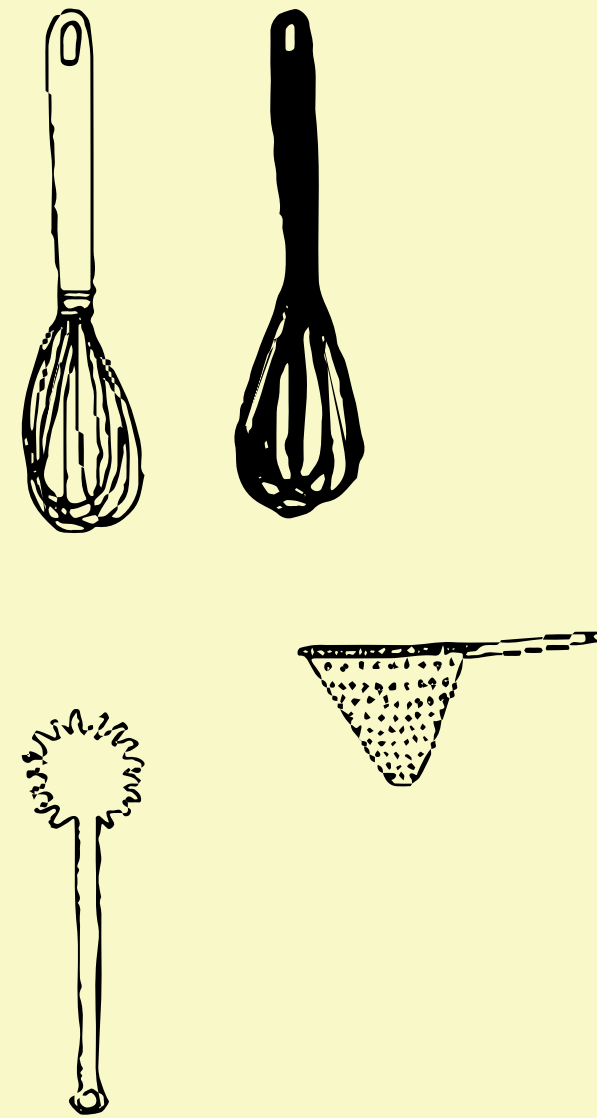
The cooking of pasta depends on three elements:

- . the rate of penetration of the water into the dough,
- . the gelatinisation of the starch (between 60 and 70°C)
- . the denaturation and consequent coagulation of the gluten (between 70 and 80°C)

All of these phenomena depend on the temperature.

The higher the temperature, the shorter the time will be.

Having a constant temperature (100°C is the boiling temperature of water at sea level) means being able to respect the cooking times of our pasta.



The advice of our technician, Danilo Curotto, for solving the main problems related to the production of fresh pasta and to obtain a perfect result! Greying and oxidation...it's all a question of ashes. In the flour we use to make fresh pasta the amount of ash is defined by law. What are ashes? They are the mineral substances contained in the flour and are defined as "ashes", since part of the flour is literally burned and the final result are the ashes present in the flour itself. Ashes react with oxygen in the presence of moisture. The more ash, the more the colour of our pasta will change (oxidation), even in a short time. Cooking, with Maillard's Reaction, blocks the process; it is a pity that pasta is usually sold raw...This is the reason why pasteurisation slows down the process, but does not prevent it. Choosing a flour with a low ash content (less than 0,50 recommended) is the first step to have a product with a stable colour. One eats it first with the eyes, then with the nose, and finally, with the mouth.

### **Breaking and gluing during cooking... 1/10/100/100 the numbers for cooking pasta.**

The enemies of the pasta maker are starches: why are they enemies? Because one of the characteristics of absolute quality in the pasta is that it does not stick together during and after cooking. This depends on the quantity of starches that, in contact with the water, capture it and, if the gluten is not high or if the starches are high, are released in the water: once cooled, the glue effect is ensured. That's why adding eggs (proteins) helps to bind starches and a large amount of water, high proteins and a correct glutinic index also help to control the problem.



## // PASTA D'ORO

00 soft wheat flour for the production of fresh pasta. Ideal for traditional fresh pasta, stuffed pasta and pressed pasta. Perfect for both manual use and for kneading and pressing machines, it allows a short kneading time. Molino Pasini has decided to register the name of one of its products of excellence as PASTA d'ORO® "Farina del mio sacco" – fresh pasta line. The enthusiasm born around this product has made it necessary to register its name, in order to protect it from any imitations that would have undermined a reputation based on the highest of quality. This trademark registration is made to reinforce, stronger than ever, the advantages of a truly unique flour:

- . **duration for several days of the natural yellow colouring, without turning grey;**
- . **fast cooking;**
- . **holds up well to cooking and double cooking;**
- . **elasticity of processing both by hand and by means of a kneading machine;**
- . **has the right consistency and roughness to better hold the condiment;**
- . **no need for resting.**

A success sanctioned by the best pasta masters and by the greatest star chefs, who use it to prepare their dishes based on the highest quality of the best raw materials.



## // MIX FOR GNOCCHI

In order to make a traditional recipe accessible to all, and above all, to make it quick to prepare and not very demanding, we have studied a line that includes three formulations of gnocchi mixes, for cold kneading.

Our star product is the **C-Catering mix for gnocchi**, for the cold production of gnocchi: it is suitable for professional and artisanal processes, preferably automatic or semi-automatic. The superior quality and optimal dosage of the ingredients give the gnocchi perfect tenacity and strength.

The **Long-Acting mix for gnocchi** is ideal for industrial production and guarantees a greater shelf-life for the finished product (up to 30/40 days). Suitable for cold processing, it is perfect for a completely mechanical operation. It makes it possible to obtain consistent and elastic gnocchi, even if subjected to treatment stress. The **Tecnomacchina gnocchi mix** is ideal for industrial production, with cold processing and a completely mechanical operation. It makes it possible to obtain consistent and elastic gnocchi, even if subjected to treatment stress.





# IT RESTS, YOU CREATE

## // PANETTONE RIPOSATA GRANDE CUVÉE: IT RESTS, YOU CREATE

What happens when a miller encounters a pastry chef? A perfect and magical alchemy of the white art from which extraordinary projects are born such as Panettone Riposata Grande Cuvée, the Molino Pasini flour conceived for large leavened pastry that, in addition to the natural rest time, "ages" in a controlled environment for four weeks, in order to arrive in the pastry workshops of the most important masters to express the maximum of its potential.

Born from the collaboration between Molino Pasini and the pastry chef Andrea Tortora, Panettone Riposata Grande Cuvée is the first flour that improves its performance after a period of four additional weeks of "aging" in a protected place, with ventilated extraction, with controlled humidity and temperature. Thanks to the aging, in fact, the rested flour better supports the incorporated fats, does not let the dough lose its consistency and allows it to have an optimal acidity. Adding a rest time to the flour, moreover, is essential, especially when it comes to large leavened products: it increases the slowness but it gains in stability, taste, structure.

Time is a fundamental variable in the substantial improvement of many ingredients that, if they are allowed to rest for the correct time, significantly increase their qualities. This further processing step, studied by the team of Molino Pasini technicians to guarantee that professionals have the most high-performance product ever released on the market, gives life to a flour that is delivered in the moment of maximum taste, consistency, workability and that finds in its rest the squaring of the circle. «Molino Pasini's usual storage capacity - Gianluca Pasini stresses - allows a normal rest of the flours for at least three weeks. Some customers have often asked us to have a part of the storage dedicated to them. Hence, the idea of selling the flour for panettone already rested, in optimal aging conditions, already bagged, with control of the ideal temperature and humidity for at least four more weeks. A limited production, "aged" and in cuvée, which guarantees a perfect product, "aged" to the right point. The Panettone Riposata thus becomes the most important ingredient, the one that, together with the mastery and passion of the pastry chef, makes the real difference between an excellent leavened product and a superb leavened product».



- . **NAME:** Panettone Riposata Grande Cuvée  
– Pasticceria Line Farina del Mio Sacco
- . **PACK:** bag of 25 kg in kraft paper
- . **REST:** Four weeks beyond the normal rest of three weeks, in a ventilated "aging cellar" with controlled humidity and temperature
- . **CUVÉE:** Marked on each bag, closed by a special seal of quality
- . **TRANSPORT:** Under controlled conditions, with pallets wrapped in micro-perforated shrink wrap, to ensure adequate ventilation
- . **SPECIAL SIGNS:** Available in limited edition, by reservation only





// Research, for Molino Pasini, always has the priority. Precisely for this reason, after Riposata, the flour that has revolutionised the sector of the great artisanal leavened products, 2021 sees the launch of a new arrival that offers professionals a product able to guarantee unique performance, for creating panettoni and pandori able to rise beyond the limits //.

**// SUA ALTEZZA  
A PUSH BEYOND THE LIMITS**

The flour, of type 0, has been designed to make regal leavened products, able to challenge the laws of gravity. Sua Altezza is the first pastry flour in the 0-type version, studied and sought by Andrea Tortora, a pastry chef of undisputed value and excellent creator of leavened products, for the realisation of all the large leavened products. The fact that it is a 0 type makes it richer in fibres and coarser compared to 00 flour. This feature allows the flour to bind very well and very quickly. Moreover, it improves the rising speed, shortening its times: it has an excellent development already after 6 and a half hours, compared to the 8-9 hours of a "classic" flour for large leavened products.

The consistency of the product is therefore excellent.

The great capacity of "thrust" that this flour guarantees offered the starting point for a name that recalls height, because the name means "Her Highness", but also the natural regality that has always characterised the production of the Molino di Cesole, constantly attentive to the refinement of its products.

To highlight the new name even more, in the communication, the bag of Sua Altezza is placed in the arms of a noblewoman who cradles this precious ingredient in her lap and holds it with respect. The illustration, conceived by the Vandersande studio and realised with mixed technique, starting from an oil base for the dress and the background, defined in the details with digital brushes, combines name and image and has been created specifically for this flour. The project draws on stylemas from several eras, to build a sophisticated and timeless Lady, to bring to mind the most classic of noble methods for immortalising oneself: to be portrayed by a skilled court painter in the most elegant and refined clothes. The Lady's necklace contains a secret: the Pasini logo, the seal of guarantee of this flour and of the authenticity it represents.



*Technical characteristics:*  
• Type 0 flour  
• The first 0 flour for large leavened products  
• Rich in fibre and with a coarse consistency  
• Available in packs of 25 kg





## THE COMPANY

### // A NEW PRODUCTION PLANT FOR IMPROVED PERFORMANCES

The Molino Pasini production plant combines quantity and high quality, thanks to the inauguration of the brand new milling plant, entirely designed by the Bühler company and completely automated by the ASB company. The production plant, a state-of-the-art design, has a production capacity of 3,500 tonnes of ground soft wheat per day, working in homogeneous grain mixtures, from which is extracted flour of high quality and constant over time.

Moreover, during 2020, another major investment was made at the infrastructure level, with the expansion of the warehouse for storage of the finished product, now fully automated, with a capacity of 4,000 pallet spaces that allows it to be more efficient and to satisfy any type of demand.

The fully equipped and fully automated research and development laboratory is one of the most advanced technical laboratories in the industry. Bread and bakery products, fresh pasta, pizzeria and pastry are the sectors to which specific product lines are dedicated.

At the end of the processing and packaging, and once all of the checks carried out by the laboratory to which the outgoing flours are also subjected have been completed, all deliveries are carried out by our own vehicles, operating in controlled and guaranteed hygienic conditions.

### // QUALITY FIRST

Molino Pasini guarantees the control and the respect of hygienic conditions, thanks to the particular attention always given to this aspect and to the application of a strict monitoring plan (HACCP). In particular, each delivery may be accompanied by an analysis certificate, attesting to the perfect healthiness of the flours found in the Molino Pasini analysis laboratory.

### // CERTIFIED FLOURS

Crowning a policy always oriented to quality, already in 1997 Molino Pasini obtained the UNI EN ISO 9001 certification now adapted to the UNI EN ISO 22000:2005 standards, which involve, among other things, strict control of the hygienic conditions and compliance with standards, in application of the strict rules dictated by the HACCP. The company is also certified by the Consorzio di Controllo dei Prodotti Biologici di Bologna (Bologna Organic Products Control Consortium) for the production of flour obtained by grinding organically farmed grains.

Molino Pasini provides its customers with the highest level of food safety, now also certified, thanks to the obtaining of the highest possible score of the international BRC and IFS certifications. It also has the widespread Halal and Kosher certifications and has finally created a production line project that, starting from selected grains in our region of Lombardy, certifies the production of flours of the territory certified according to the UNI EN ISO 2005:2008 standard.



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1. Overview of the mill
2. Roller mill: one of the step in the making of flour
3. "The Atelier", training and demo centre inside the company



# M // Manifesto

## // THE MANIFESTO

*A company must have some foundational principles: we have chosen ten, upon which to base all our activity and which you will find summarised in our Manifesto. Because we love to build special projects together with those who believe in us, and start from a solid foundation upon which to base our entire business.*

*You can see it online here: <https://www.molinopasini.com/il-molino/manifesto>*

### 1 – Our past is always with us

Four generations, 100 years of history, the art of flour ingrained in our DNA. We are committed to offering you the largest possible range of top-quality flours currently available on the market to make breads, patisserie, pizzas and fresh pasta.

### 2 – The advantages of slowness

To turn wheat kernels into flour we go the long way because it is delicate on the product and produces the best quality possible. Expert mixing and accurate, 'slow' and 'gentle' milling of wheat kernels is guaranteed by our latest generation of rolling mills.

### 3 – Smart industrialisation

Creativity and science, imagination and statistics, technology and efficiency: our dreams are upheld by people whose feet stand firmly on the ground and who run our fully-automatic production.

### 4 – Certified safety

Food safety is always of prime importance and ours has been guaranteed for years by international certificates such as BRC and IFS awarded with the highest marks possible.

### 5 – The quality of tradition

We never forget tradition: our giant Plansichter equipment by Bühler reproduces our grandmas' work whose job was to run the most delicate phase of the transformation process using hand-held sieves. We come from there, and we don't want to forget it.

### 6 – Customised deliveries

One of our strengths consists in reaching you in the best possible way, which is why we offer you all-round service. We own our own fleet of vehicles, driven by extremely qualified drivers.

### 7 – Good things made beautiful

We make good things beautiful: even a flour mill feels the need for beauty, design and art because it's where we work. Perfection is the sum of lots of small details and we have chosen these and applied them all over our premises. A functional, efficient and well-organised company is the first step to making excellent products.

### 8 – Winning together

The best way you can get to know us is by trying out our products, which is why we set up our functional yet pleasant Workshop. We continue to train and assist you, our customers, from a distance even after you have left by offering you dedicated coaching, technicians and emails as well as sales technique courses to improve your businesses and make them grow.

### 9 – An ethical and green soul

We have chosen to be surrounded by open spaces because staying in close contact with nature is one of our constant concerns.

### 10 – Looking to the future

Putting ourselves to the test fires our inspiration: in our laboratory it is always the right time for a new project.



## // LA TUA FARINA Retail Line

Line of technical flours for the amateur cook. What do the pumpkin tortelli of the three Michelin star chef Nadia Santini have in common with the bread and dishes of chef Davide Oldani and the great leavened products of the pastry chef Andrea Tortora? High-quality, high-performance flours, which make each recipe unique and excellent.

For the first time, with the new one kilo packages LA TUA FARINA - Retail Line Molino Pasini, the technical flours studied and used by the greatest chefs and pastry chefs become available to amateur cooks, available online and in large scale distribution.

The line is composed of 12 benchmark products developed to offer the advanced consumer a 360° choice, so that it is possible to make every professional product in an amateur way.

LA TUA FARINA ranges from ideal products for pizza, focaccia, bread, leavened cakes and short pastry to special flours for fresh pasta and specifically for leavened products; and there is no shortage of a 100% organic product.

The Primitiva line is also available in 1 kg packs: Type 1, Type 2 and Whole-Wheat.

# la tua farina



# here are some reci- pes!



## // TARTS WITH RASPBERRIES AND CHOCOLATE

### INGREDIENTS (for 8 people)

- . 300 g Primitiva Integrale flour Molino Pasini
- . 170 g icing sugar
- . vanilla seeds or 1 teaspoon vanilla extract
- . 250 g butter
- . 50 g almond flour
- . 150 g cream
- . 150 g dark chocolate
- . 2 baskets of raspberries

### PROCEDURE

In a bowl, mix the butter with the sugar and the vanilla extract, then add the white flour and the almond flour and knead until a smooth dough is obtained; leave to rest in the refrigerator for 30 minutes.

Roll the short pastry on a lightly floured surface, trying to obtain a homogeneous thickness.

Using a round cookie-cutter slightly larger than the mini-tarts moulds, cut the dough and place it in the tart moulds; bake in preheated oven at 180°C for about 10 minutes or until golden brown. Take them from the oven and let them cool, while in a saucepan, bring the cream to a boil, remove it from the heat and add the chocolate, stirring rapidly. Allow the cream to cool and fill the tarts with the cream and raspberries.

Time required: 25 minutes plus cooling.

Tip: the tarts can be garnished with other fruit, according to taste, that combine well with chocolate.



## // FRESH EGG TAGLIATELLE

### INGREDIENTS (for 4 people)

- . 400 g flour Ideale per Pasta Fresca Molino Pasini La tua Farina
- . 4 whole eggs

### PROCEDURE

#### For the Sheet

Put the flour on a flat kneading surface and add the eggs. Knead it all slowly for about 15 minutes, until the dough is thoroughly homogeneous. Form a ball and allow it to rest under a tea towel for about 15 minutes. Roll the sheet until it is very thin and even with the rolling pin or with the pasta machine.

#### Tagliatelle

Roll the sheet you have obtained into a cylinder and cut it at the desired width of the tagliatelle. Gently wiggle with your hands, dusted with a little flour and spread out the pasta to allow it to dry well.

## // CLASSIC PIZZA by Alex Negrini

### INGREDIENTS (for 3 pizzas)

- . 500 g of flour Ideale per Pizza Molino Pasini La tua Farina
- . 280 g water
- . 10 g fresh yeast
- . 15 g salt
- . 20 g extra virgin olive oil or 40 g of lard

### PROCEDURE

Place the flour in a bowl, creating a crown; pour the water and fresh yeast into the centre. Start kneading with one hand and after about 2 minutes, add the salt and the extra virgin olive oil (or lard). Once all the ingredients have been incorporated, finish kneading on a lightly floured surface until the dough is smooth and compact. Place in a slightly greased bowl and close with plastic film, allowing it to rest for about one hour. At this point, divide the dough into 2 parts, making dough balls and allow it to rest again for about 30 minutes. Lightly oil an iron or teflon-coated pan (for home oven use), press firmly on the dough ball from the centre toward the outside of the pan (it is not necessary to get to the edge); brush with oil and after 15 minutes re-align the dough in the pan, spreading it to the edge. Brush the surface with an emulsion of olive oil and 50% water and place in the turned off oven for 2/3 hours. After this time, season the pizza to taste without flattening it and bake in a static pre-heated oven at 250°C (230°C if ventilated) for about 10 minutes. Remove from the oven, add the mozzarella and finish baking.





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*Like us, we are proud to produce the flours the best possible way, so we hope that they will be used by those who value them and make masterpieces from them. We have created a hashtag #proudtobepasini that we would like to share with all the passionate professionals like us of the Molino: We hope that it will become more and more widespread on social media for all those who use our flour and are proud of it. Would you like to participate to this digital collective story? All you have to do is post on Facebook and Instagram pictures of your work, with a detail that makes you proud consumers of Molino Pasini flour, using #proudtobepasini. We will share the most beautiful and exciting posts, to tell a great common story of people who are capable, dynamic, and able to be part of a sensitive and concrete working group.*

*In our view, social networks are a key tool for the growth of our business. We communicate a lot on the popular platforms and have profiles on most of the social networks. We hope to have you with us online soon, because day after day, you will discover the life of the Molino and all our news, told daily by the Miller and by all of us.*



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Cap. Soc.: € 2.000.000 i.v.