



Pinsa Romana

The base is made from a mix of ancient grains flour and yeast.
A product cooked on a stone oven, with a long leavening.

Cooking instructions

Refractory stone oven: defrost at room temperature for 20 min. approximately and in the meantime bring the oven to a temperature of 330 ° / 350 ° C. Season with tomato and bake directly on the stone and cook for 2/3 min.

Thermo-ventilated oven: defrost at room temperature for 20 min. and in the meantime bring the oven to the maximum temperature and cook on the grill.

Cooking varies depending on the type of oven being used.

The product is cooked when it has a golden color.

Season the Pinsa with the mozzarella and re-bake for another 1-2 minutes.

If you like, pour a drizzle of extra virgin olive oil after cooking.

Or season it with diced tomatoes and rocket, or cold cuts, or whatever you like. .

Technical specifications

Cooking time 20 min

Temperature 200 °C

Shelf Life 12 months

**18x28 cm**

Indicative sizes (cm)	18x28
Package sizes (cm)	60x30x20
Package weight (kg)	5,28
Pieces per box	24
Boxes per pallet	48

18x38 cm

Indicative sizes (cm)	18x38
Package sizes (cm)	40x30x20
Package weight (kg)	3,6
Pieces per box	12
Boxes per pallet	72

18x58 cm

Indicative sizes (cm)	18x58
Package sizes (cm)	60x30x20
Package weight (kg)	5,40
Pieces per box	12
Boxes per pallet	48