

# 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

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## 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 |

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