



## WHAT IS A PINSA ROMANA?

The Pinsa Romana, a real Roman-style revolution! Their typical oval shape and the handcrafted structure make it unique and give it an unmistakable rustic and original look. This exclusive recipe was created in 2001 by the Di Marco family.



## PINSA ROMANA OFFERS MANY BENEFITS TO GASTRONOMY

- It is healthy, vegan and easy to digest
- Easy to prepare
- Ready to serve in 2 minutes (short baking time)
- No specialist staff required (save fixed costs)
- Offers a high profit margin
- Requires little space (no kitchen required)
- Various flavors: salty, sweet, cold or warm
- Great taste! Light, crispy and airy
- All ingredients are free from genetically modified organisms (GMO)
- The Pinsa Romana is available in fresh and frozen varieties.



## INGREDIENTS OF THE ORIGINAL PINSA ROMANA

- Rice flour (ensures the balance of water content and lightness)
- Soy flour (ensures tasty crispness and replaces the animal fats)
- Quality wheat flour
- Water
- Yeast starter (easier to digest)
- Extra virgin olive oil
- Salt

**Long-term fermentation makes the dough light and easy to digest.**



# PINSA ROMANA - THE HEALTHY ALTERNATIVE TO TRADITIONAL PIZZA

DOUGH	PINSA	PIZZA	DIFFERENCE
Ripening and Leavening (h)	72 hours	12-24 hours	+48 hours
Water (% of weight)	80%	50%	+30%
Proteins (g)	9,9 g	15,15 g	-36%
Sugars (g)	0,5 g	0,96 g	-48%
Fats (g)	2 g	13 g	-85%
Saturated Fats (g)	0,6 g	6,6 g	-91%
Cholesterol (mg)	0,08 mg	29 mg	-100%

## A 100% HANDMADE PRODUCT



## EASY TO PREPARE

Originally, the Pinsa Romana was not topped until it was baked. It comes to light mainly occupied in the oven.

Cold or warm - depending on your preference and taste!

There are no limits to your imagination, the style of your kitchen can be adopted on the Pinsa. So all you need is an oven (320 ° C), a refrigerator and a small work surface and off you go.



Ready to take

1



2



3



Top your PINSA according to your taste or follow our recipes!



Your Pinsa is ready in just 2 minutes

## OUR FORMATS FROZEN



Classica



Monoporzone



Rotonda



Pinsa XL



Pinsa XL 60cm



DURABILITY



TEMPERATURE



NUMBER OF PIECES  
PER CARTON!



BOX SIZE



NUMBER OF BOXES  
PER PALLET

Classica

16 Mt.

-18 °C

35

60X40X30

24

Monoporzone

16 Mt.

-18 °C

50

60X40X30

24

Rotonda

16 Mt.

-18 °C

20

80X40X26

21

Pinsa XL

16 Mt.

-18 °C

40

80X40X26

21

Pinsa XL 60cm

16 Mt.

-18 °C

20

80X40X26

21

# OUR FORMATS FRESH



Classica



Monoporizone



Rotonda



DURABILITY



TEMPERATURE



NUMBER OF PIECES  
PER CARTON!



BOX SIZE



NUMBER OF BOXES  
PER PALLET

	DURABILITY	TEMPERATURE	NUMBER OF PIECES PER CARTON!	BOX SIZE	NUMBER OF BOXES PER PALLET
Classica	35 TAGE	2-6 °C	12	40X24X21	90
Monoporizone	35 TAGE	2-6 °C	24	60X40X21	28
Rotonda	35 TAGE	2-6 °C	24	40X24X21	90

## PREPARE THE PINSA CORRECTLY. TEMPERATURE AND BAKING TIME

### Frozen variant

Frozen pre-baked pizza base: allow to thaw (3-4 minutes), then place the desired topping and bake in the oven! The product must not be refrozen. Use within 2 days after thawing.

#### IN THE RINALDI SUPERFORNI PINSA OVEN

Oven temperature 320 ° C degrees (70% top heat and 30% bottom heat)

- Top Pinsa as you like
- Bake for 2 minutes

#### FOR THE NORMAL OVEN

Oven temperature 320 ° C degrees (top heat and 290 ° C bottom heat)

- Top Pinsa as you like
- Bake for 2 minutes

#### COLD TOPPED PINSA

- Bake for 2 minutes
  - Add cold toppings to Pinsa (for example cheese, pears, rosé ham)
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### Fresh variant

#### IN THE RINALDI SUPERFORNI PINSA OVEN

Oven temperature 320 ° C degrees (70% top heat and 30% bottom heat)

- Spray the pinsa dough with water - bake for 1 minute
- Dress Pinsa with desired topping
- Bake for 2 minutes

#### FOR THE NORMAL OVEN!

Oven temperature 320 ° C degrees (top heat and 290 ° C bottom heat)

- Spray the pinsa dough with water - bake for 1 minute
- Dress Pinsa with desired topping
- Bake for 2 minutes

#### COLD TOPPED PINSA

- Spray the pinsa dough with water
- Bake for 2.30 minutes
- Cover the pinsa cold (for example with cheese, pears, rosé ham)



## INSPIRATIONS AND RECIPES



### Pinsa Parma

Mozzarella  
Tomato Confit  
Rocket Salad  
Parmigiano  
Parma Ham  
Balsamic Vinegar



### Pinsa Focaccia

Olive oil  
Fresh rosemary  
salt



### Pinsa Patate e Panchetta

Mozzarella  
Crunchy Potatoes  
Smoked Bacon  
Fresh Rosemary  
Olives  
Olive oil

More recipes are available.



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