

SQUISITO

Italian '00' Flour

Authentic '00' Italian pizza flour with higher *gliadin* content than strong flour. Medium speed for 2-8hr leavening time which means you can make stretchy dough in advance and refrigerate to prove more slowly for pizza parties or making pasta

Alex's Pizza Dough

1kg pizza flour, 18g fresh yeast or 8g dried, 22g Trapani sea salt & 600g tepid water and 50g olive oil. Crumble yeast into flour, sprinkle with salt then add water steadily. Mix dough in a bowl then by hand for 10 minutes or at low speed with a dough hook for 4 mins then 2 mins medium speed until dough has a light sheen. Divide the dough into 220-250g balls then prove at room temperature (or in a fridge) until doubled then rest for 20-30 mins before rolling out 4-5mm thick. Bake at 250°C on a baking stone or thick porcelain floor tile

For more recipes go to www.squisito-deli.co.uk

Contents: **1kg**

Best Before: **FEB2013**

SQUISITO

100% British Bread Flour

A blend of the relatively high-protein white wheat flour suitable for breadmaking grown exclusively in the United Kingdom. Milled to a lower than usual ash content it has a rich creamy colour and will shape easily.

Protein content 12.2%. No additives or improvers

Alex's White Bread Mix for 2 loaves:

1kg 100% British Bread flour, 20g fresh yeast or 10g dried, 20g Trapani sea salt & 650g tepid water. Crumble yeast into flour, sprinkle with salt then add water steadily. Mix dough by hand in a bowl then by hand for 10 minutes or at low speed with a dough hook for 4 mins then 2 mins medium speed until dough has a light sheen. Prove at 21-24°C until doubled, divide, shape, then rest for 20-30 mins. Dust with flour, slash with a razor blade before sliding into a hot oven (240°C dropping to 220°C). For more crusty bread spray oven with water before baking or put a tray of water at bottom of your oven.

For more recipes go to www.squisito-deli.co.uk

Contents: **1kg**

Best Before: **FEB2013**

SQUISITO

Tipo '00'

Pizza Flour

Authentic '00' Italian pizza flour. Fast speed for 30-90 mins leavening at room temperature so you can make stretchy dough quickly and be ready to bake when your oven is up to temperature. Shape and refrigerate to retard dough then roll out.

Alex's Pizza Dough

1kg pizza flour, 18g fresh yeast or 8g dried, 22g Trapani sea salt & 600g tepid water and 50g olive oil. Crumble yeast into flour, sprinkle with salt then add water steadily. Mix dough in a bowl then by hand for 10 minutes or at low speed with a dough hook for 4 mins then 2 mins medium speed until dough has a light sheen. Divide the dough into 250g balls then prove at room temperature (or in a fridge to slow proving) until doubled then rest for 20-30 mins before rolling out 4-5mm thick. Bake at 250°C on a baking stone or thick floor tile.

For more recipes go to www.squisito-deli.co.uk

Contents: **1kg**

Best Before: **JUNE 2013**



SQUISITO

Organic Wholemeal Flour

A blend of Canadian and English organic wheat varieties. Because of the diversity of the English countryside each crop of English organic wheat varies from the last so this is blend of Canadian and English organic wheat to make this flour a good strong all purpose bakers bread flour. Try Alex's '*Pane Integrale*' wholemeal bread recipe.

For recipes go to www.squisito-deli.co.uk

Weight: **1kg**

Best Before: **JUNEuary 2013**



SQU!SITO

**Pizza
& Pasta**

Contents: 1kg

Best By: JUNE 2013

'0' FLOUR

RIMACINATA DI SEMOLA GRANO DURO - durum wheat flour

Authentic bread, pizza & pasta flour. Slow rise; 8-12 hr rising time

For bread & pasta recipes go to www.squisito-deli.co.uk