



**BESOZZI ORO**

Da sempre a fianco del pasticcere.

# Pasticceria

High Quality for Pastry







## High quality for Pastry

A wide range of products for every need.

Anchored to the centuries-old Molini Besozzi Marzoli knowledge in flours for Panettone, a new full range of flours, powdered natural sourdough (Italian "Pasta madre") and mixes from Italmill to satisfy all pastry chefs needs.

The BESOZZI ORO range is synonymous with quality, both in terms of flour and baking mixes, all easy to use, all of the highest quality, all BESOZZI ORO.

Throughout its supply and production chain

Italmill carefully selects the best raw materials and uses the most modern production techniques to guarantee its customers the highest standards of quality, hygiene, safety and respect for the environment (in accordance with ISO 22000, OHSAS 18001, ISO 14001).

The technical and commercial organization of Italmill, always strictly attentive to market demands and customer needs, delivers dedicated and highly qualified service.





# Lievito Naturale

## ENERVIS Productive Process

1

Sourdough "Pasta Madre", left to rise spontaneously and refreshed daily with **Besozzi Oro Antica Tradizione** flour.



2

Peeling, to catch the heart of the "Pasta Madre" where the yeasts and lactic bacteria have grown.



3

Three refreshment, with flour **Besozzi Oro Antica Tradizione**, to stabilise and increase the quantity of yeast available.



4

Leavening to obtain an optimal final mix, ready to be used in pre-kneading.



5

Drying and milling, to make the traditional Italian Natural Sourdough always available and easy to use



6

**ENERVIS**  
Natural Sourdough  
(Italian "pasta madre").  
Ready to use!



*enervis*<sup>®</sup>

Natural Sourdough  
(Italian "pasta madre")

Following the traditional refreshment method, Italmill collects a piece of sourdough from a centenary stock of Natural Sourdough and, by adding only flour and water and repeating this operation several times, obtains a dough with an optimum concentration of Natural Sourdough and lactobacilli. The dough is then dried and milled to obtain **Enervis**, a highly technological powdered Natural Sourdough (Italian "Pasta Madre").

Using Enervis means that:

- the dough is very elastic
- the finished product is highly digestible with the typical flavour, aroma and shelf-life of natural yeast.

Ingredients:

natural sourdough (Italian "pasta madre") of soft wheat flour type "0".

DOSAGE:

150 g for 1,000 g of flour

- + Taste
- + Digestibility
- + Fragrance and Aroma
- + Shelf-life typical of natural yeast



For panettone, pandoro and all special occasions leavened products made with natural yeast.









# Antica Tradizione, the Flour of Pastry Chefs!

## Antica Tradizione Lievitati, excellence in typical Lievitati Flours.

Panettone originates from Milan and since the beginning of the last century BESOZZI ORO's flour, expertly produced at its mill in Via Adige, in Milan, has been recognized as indispensable among pastry artisans in delivering their customers with the highest possible quality products.

In the 50s, none of the most renowned industrial (Motta, Alemagna, etc.) or artisan bakers were without an abundance of Besozzi Oro for their Christmas or Easter campaigns.

What has been the secret of our success? To never rest on our laurels, but continue year after year to work closely with Pastry Chefs so that the characteristics of our flours are always up to the highest demands of the most demanding professionals.

Besozzi Oro **Antica Tradizione Lievitati** is guaranteed by strict quality control: each batch of flour is tested by a Master Baker who signs its Quality Certificate.



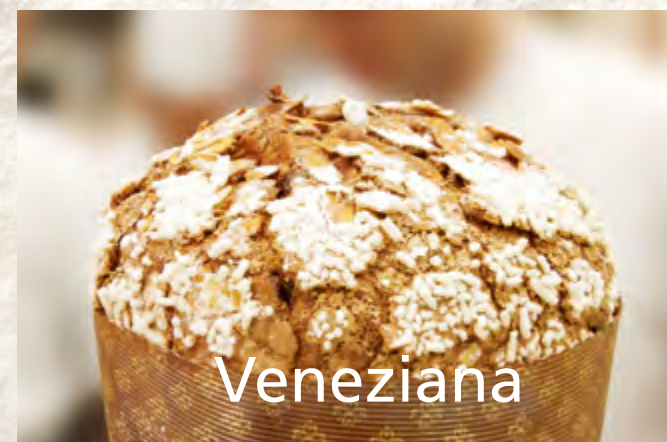
Antonio Campeggio   Maurizio Colenghi   Gino Fabbri   Claudio Marozzi   Giovanni Pina   Paolo Sacchetti

## Antica Tradizione & Master Bakers.

The collaboration with the "Accademia Maestri Pasticceri Italiani (AMPI)" and Molini Besozzi Marzoli centuries - old experience has led to the creation of **Antica Tradizione Lievitati**, now a symbol of absolute quality and a

guaranteed result.

With great pleasure we present to you some recipes of the "Accademia Maestri Pasticceri Italiani (AMPI)" with our **Antica Tradizione Lievitati** flour.



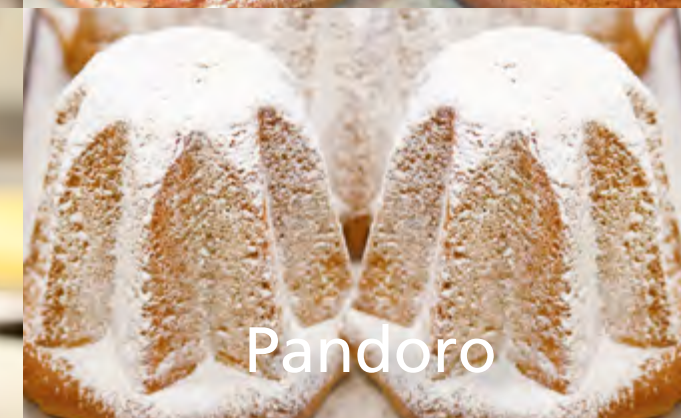
Veneziana



Bussolà



Panettone



Pandoro



Torta delle Rose



Colomba





## Veneziana with Figs and Pine Nuts - Antonio Campeggio

### RECIPE SUGGESTION

1st MIX			
Natural yeast	g	1,050	[37oz]
Water	g	1,500	[53oz]
Sugar	g	900	[32oz]
Egg yolk	g	1,000	[35oz]
Antica Tradizione Lievitati Flour	g	4,000	[141oz]
Butter	g	1,300	[46oz]
TOTAL	g	9,750	[344oz]

Put the sugar and water at 22°C in a mixer and mix to form a syrup. Then stir in the flour and baking powder. Incorporate the butter, softened, and the egg yolks. Knead the dough until it is almost smooth, but be careful not to allow it to get a glossy appearance. Kneading should not last more than 25 minutes. Allow the dough to rise for 10-12 hours at 25°C.

2nd MIX			
1st Mix	g	9,750	[344oz]
Antica Tradizione Lievitati Flour	g	1,000	[35oz]
Sugar	g	1,000	[35oz]
Honey	g	300	[11oz]
Egg Yolk	g	1,000	[35oz]
Butter	g	1,700	[60oz]
Salt	g	75	[2oz]
Malt powder	g	50	[1.5oz]
Grated orange	g	20	[1oz]
Grated lemon	n	1	
Vanilla pod	n	1	
Dried figs	g	2,700	[95oz]
Pine nuts	g	200	[7oz]
Fennel seeds	g	100	[3.5]
TOTAL	g	17,900	[631oz]

Mix the flour with lemon, orange, malt powder and vanilla. After about 18 minutes, when the dough is smooth and supple, add the sugar and honey, and then the salt and a small amount

of yolk. Mix well and incorporate the butter and the remaining part of the yolk. Finally add the pine nuts, fennel seeds and dried figs (previously blanched in hot water for 4 minutes and diced into approx. 1 cm sided cubes).

Let the dough rest for 30 minutes at 30°C, then shape the dough and allow it to rise at 30°C until it reaches the top of the mould.

Glaze, sprinkle the centre with almond slices and frame with powdered sugar.

### GLAZE ('Amaretto' or 'Bitter Almond')

Shelled bitter almond	g	250	[9oz]
Sweet raw almond	g	150	[5oz]
Roasted hazelnuts	g	100	[3.5oz]
Sugar	g	800	[28oz]
Cocoa	g	20	[1oz]
Corn flour	g	50	[2oz]
Potato starch	g	50	[2oz]
Egg white	g	300	[11oz]
TOTAL	g	1,720	[61oz]

Finely grind the dry ingredients, add the egg white and mix in a food mixer. Use the glaze preferably after one day of maturation.



## Bussolà Bresciano - Maurizio Colenghi

### RECIPE SUGGESTION

1st MIX			
Antica Tradizione Lievitati Flour	g	1,500	[53oz]
Sugar	g	250	[9oz]
Butter	g	50	[2oz]
Egg yolk	g	180	[6oz]
Brewer's yeast	g	50	[2oz]
Natural yeast	g	500	[18oz]
Water	g	300	[11oz]
TOTAL	g	2,830	[100oz]

Mix all of the ingredients, except the butter, until the dough is supple and silky. Let it rise for 4 hours at 28-30°C.

2nd MIX			
1st Mix	g	2,830	[100oz]
Antica Tradizione Lievitati Flour	g	600	[22oz]
Sucrose	g	180	[6oz]
Fresh butter	g	90	[6oz]
Egg yolk	g	180	[6oz]
Water	g	450	[16oz]
TOTAL	g	4,330	[153oz]

Knead the first mix with all the ingredients until the dough is fairly dry but supple. Let it rise for 2 hours at 28-30°C .

EMULSION			
Powdered sugar	g	240	[8.5oz]
Fresh butter	g	850	[30oz]
TOTAL	g	1090	[38.5oz]

FINAL MIX			
2nd Mix	g	4,330	[153oz]
Antica Tradizione Lievitati Flour	g	400	[14oz]
Sucrose	g	300	[10.5oz]
Fresh butter	g	300	[10.5oz]
Whole eggs	g	360	[13oz]
Salt	g	20	[0.5oz]
Vanilla pod	n	1	
Emulsion	g	1090	[38.5oz]
TOTAL	g	6,800	[240oz]

Mix all the ingredients until the dough is thoroughly supple and silky, then gradually add the emulsion.

Leave to rest in an oven for 40 minutes.

Shape into the forms you want and let them rise for 10-12 hours at 28-30°C.

Bake at 160°-170°C for 30 minutes for 0.5 kg [18oz] pieces or 50 minutes for 1 kg [35oz] pieces.





## Panettone - Gino Fabbri

### RECIPE SUGGESTION

#### 1st MIX

Antica Tradizione Lievitati Flour	g	5,000	[176oz]
Natural yeast	g	1,100	[39oz]
Water	g	2,400	[85oz]
Egg yolk	g	300	[10.5oz]
Sugar	g	1,250	[44oz]
Malt powder	g	100	[3.5oz]
Butter	g	1,600	[56oz]
TOTAL	g	11,750	[414oz]

Put the sugar and warm water in a mixer. Add the flour and yeast and after 10-15 minutes the butter, softened, and egg yolks.

Gently work the dough until smooth, for no more than 20-25 minutes.

Allow to rise for 12 hours at approx. 28°C or until the dough triples in size.

#### 2nd MIX

1st Mix	g	11,750	[414.5oz]
Sugar	g	1,000	[35oz]
Acacia honey	g	300	[10.5oz]
Butter	g	1,500	[53oz]
Egg yolk	g	1,000	[35oz]
Salt	g	35	[1oz]
Candied orange	g	900	[32oz]
Australian raisins	g	900	[32oz]
Cocoa butter	g	100	[3.5oz]
Vanilla pods	n	5	
Grated orange	n	4	
TOTAL	g	17,600	[621oz]

Knead the 1st mix adding the sugar. Wait until it turns smooth and fairly dry. This should take about 15 minutes in total.

Next, add the salt and let it be absorbed. Blend in the butter, softened, and, once absorbed, the egg yolks. Let the mix bind and make sure that it has the right uniform consistency. Blend in the vanilla and orange zest, left overnight to soak in the

cocoa butter melted in a microwave. Then knead again until the dough becomes smooth and uniform.

Incorporate the candied orange cubes and raisins, distributing them evenly.

Stop the mixer as soon as they are well-mixed in. This should take no more than 50-55 minutes. Divide up and leave to rest in an prover for about 30 minutes at 28°C. Form into a ball, put into moulds and let it all rise from 5 to 7 hours depending on temperature.

Glaze or cut for the final result you wish. Bake in an oven at 165°C until the core of the product reaches 90°C.

Remove from the oven and leave to cool upside down for at least 6-8 hours.



## Pandoro - Claudio Marcozzi

### RECIPE SUGGESTION

#### 1st MIX - at 7pm

Antica Tradizione Lievitati Flour	g	400	[14oz]
Natural yeast	g	200	[7oz]
Water	g	190	[7oz]
TOTAL	g	790	[28oz]

Knead and let rise until the following morning at 27-30°C.

#### 2nd MIX - 7am

1st Mix	g	790	[28oz]
Antica Tradizione Lievitati Flour	g	450	[16oz]
Water	g	220	[8oz]
TOTAL	g	1,460	[52oz]

Knead and let rise at 27-30°C for at least 3 hours or at least until it doubles in size.

#### 3rd MIX - 10am

2nd Mix	g	1,460	[52oz]
Whole eggs	g	400	[14oz]
Antica Tradizione Lievitati Flour	g	500	[18oz]
Sugar	g	300	[10.5oz]
Butter	g	300	[10.5oz]
TOTAL	g	2,960	[104oz]

Mix the yeast with flour and eggs, let dry a bit and then add the sugar and finally the butter. Let the mix rise at 27-30°C for 3-4 hours until it doubles in volume.

#### 'BIGA' - 12pm

Brewer's yeast	g	20	[0.5oz]
Antica Tradizione Lievitati Flour	g	600	[21oz]
Egg	g	400	[14oz]
Sugar	g	150	[5oz]
Malt powder	g	40	[1.5oz]
TOTAL	g	1,210	[43oz]

Knead the ingredients until the mixture is fairly dry, then let it rest in an prover at 27°C.

#### 4th MIX - 2pm-3pm

3rd Mix	g	2,960	[104oz]
Flour	g	900	[32oz]
Egg	g	400	[14oz]
Sugar	g	200	[7oz]
BIGA	g	1,210	[43oz]
Butter	g	500	[18oz]
TOTAL	g	6,170	[218oz]

Take the 3rd mix and knead it with the flour and eggs. Let it dry a bit and add the sugar, then the biga mix and finally the butter. Let it rise at 27-30°C for 2 hours until it doubles in volume.

#### FINAL MIX - 5pm

4th Mix	g	6,170	[218oz]
Antica Tradizione Lievitati Flour	g	3,300	[116oz]
Egg	g	2,500	[88oz]
Sugar	g	1,600	[56oz]
Honey	g	300	[10oz]
Salt	g	60	[2oz]
Butter	g	3,000	[105oz]
Cocoa butter	g	300	[10oz]
Vanilla pods	n	10	
Grated orange	n	5	
TOTAL	g	17,250	[608oz]

Take the previous mix and knead it with the flour and half of the eggs to form a new dough. Then, add the rest of the eggs, sugar, butter, whipped with the flavourings, and grated cocoa butter and finally salt.

Allow it all to rest for about 30 minutes, then form the pieces you want and put them into a mould.

Let rise for about 10 hours and bake at 170°C for 40 minutes.





## Torta delle Rose - Giovanni Pina

### RECIPE SUGGESTION

1st MIX				
Antica Tradizione Lievitati Flour	g	500	[18oz]	
Compressed yeast	g	40	[1.5oz]	
Milk (at 24-26°C)	g	250	[9oz]	
TOTAL	g	790	[28.5oz]	

Knead until the mixture is smooth, then let rise at 26°C until it triples in volume.

2nd MIX				
1st Mix	g	790	[28.5oz]	
Egg	g	150	[5oz]	
Antica Tradizione Lievitati Flour	g	250	[9oz]	
TOTAL	g	1.190	[42.5oz]	

Knead until a smooth mass, then allow to rise at 26°C until it triples in volume.

3rd MIX				
2nd Mix	g	1,190	[42.5oz]	
Egg	g	100	[3.5oz]	
Egg yolk	g	80	[3oz]	
Butter	g	75	[3oz]	
Sugar	g	75	[3oz]	
Antica Tradizione Lievitati Flour	g	250	[9oz]	
TOTAL	g	1,770	[62.5oz]	

Knead until a smooth mass, then allow to rise at 26°C until it triples in volume.

FINAL MIX				
3rd Mix	g	1,770	[62.5oz]	
Antica Tradizione Lievitati Flour	g	4,000	[141oz]	
Egg	g	1,250	[44oz]	
Egg yolk	g	750	[26oz]	
Water	g	500	[17oz]	
Butter	g	1,000	[35oz]	
Sugar	g	800	[28oz]	

Salt	g	60	[2oz]
Acacia honey	g	200	[7oz]
TOTAL	g	10,330	[364oz]

Mix the flour with the 3rd mixture, the eggs and the water. After about 20 minutes the dough will be elastic. Add part of the egg yolk, the sugar and salt with some of the water and the honey. Wait until the mixture regains its consistency before adding more.

Gradually add the remaining egg yolk, any remaining water and softened butter, allowing the mix to regain consistency after each addition.

Let rise at 20-22°C for 6-7 hours.

TOPPING Divide the dough into three parts and let it cool down and harden a little. Then incorporate 500g [18oz] of butter into each portion obtained, folding three times after three simple turns (9 times in total). Flatten the obtained mixture into rectangles of about 5mm thickness. Spread a thin layer of soft butter onto each rectangle and roll to form a cylinder of 5cm diameter. Cut into 4cm wide rolls and place into baking casings at a distance of 2 cm from each other.

Let them rise for 5-6 hours at 28°C.

Bake at 180°C, keeping the steam valve closed.

## Colomba - Paolo Sacchetti

### RECIPE SUGGESTION

1st MIX				
Antica Tradizione Lievitati Flour	g	4,000	[141oz]	
Sugar	g	1,250	[44oz]	
Butter	g	1,250	[44oz]	
Water	g	2,100	[74oz]	
Egg yolk	g	400	[14oz]	
Natural yeast	g	1,100	[39oz]	
Malt powder	g	100	[3.5oz]	
Brewer's yeast	g	5	[1/4oz]	
TOTAL	g	10,205	[360oz]	

Put the sugar and malt powder into a mixer, pour in the water and let everything dissolve.

Then mix the flour with the natural yeast and the brewer's yeast. Knead until the mixture is smooth and fairly dry, then stir in the egg yolks and finally add the butter previously softened. Let the mixture rise at 28-30°C for 10-12 hours until it triples in volume.

2nd MIX				
1st Mix	g	10,205	[360oz]	
Antica Tradizione Lievitati Flour	g	1,000	[35oz]	
Water	g	500	[17oz]	
Sugar	g	1,000	[35oz]	
Honey	g	250	[9oz]	
Butter	g	1,750	[62oz]	
Salt	g	35	[1oz]	
Egg yolk	g	1,300	[46oz]	
Candied orange	g	2,000	[70oz]	
Vanilla pods	n	4		
TOTAL	g	18,050	[637oz]	

Mix the flour with the water and the 1st mix until the resulting

dough is smooth and fairly dry.

Next, add the sugar and honey, let the dough dry a little and add the salt.

When smooth and dry, add the egg yolks and finally the butter and flavourings.

When the dough has dried and regained a good consistency, add the fruit to finish.

Leave to rest for 40-50 minutes in a warm place. Divide up the dough, put it into moulds and let it rise.

Allow the dough, out of the moulds, to form a slight 'skin', glaze and bake at 180°C with the steam valve closed.

Cool the Colomba cakes upside down for at least 6-8 hours.

COLOMBA GLAZE Raw almonds	g	750	[26oz]
Armellina [apricot kernel]	g	250	[9oz]
Hazelnuts	g	500	[17oz]
Sugar	g	4,000	[141oz]
Cocoa	g	100	[3oz]
Cornflour	g	100	[3oz]
Potato starch	g	100	[3oz]
Egg white	g	1,500	[53oz]
TOTAL	g	7,300	[257oz]

After finely grinding the other ingredients add the egg white and mix well.





# Besozzi Oro Flours for Bakeries



## Six flours, each one optimized for a specific production.

Besozzi Oro flours originated in the early 1900s at the Molini Besozzi Marzoli mill in Via Adige in Milan, from a close cooperation between the founder Cesare Besozzi and the best Italian Master Bakers. Since then, production technology and customer needs have changed profoundly, but the quality and reliability of Besozzi Oro products has remained unchanged. All Besozzi Oro flours are periodically tested to evaluate

their suitability for the specific productions which they are intended for. These tests are conducted according to precise specifications in order to strictly control the most important characteristics of the finished product. In this way, bakers who use Besozzi Oro flour can rest assured of consistent quality and guaranteed results. (MBM warranty).



Forte



Frozen



Croissant



Sfoglia



Torte



Biscotto



## Classic flours for any baking need!



Oro lieviti



Argento



### RECIPE FOR PANETTONE MILANO (traditional method)

1st mix			
Farina Oro Lieviti	g	5,500	[194oz]
Natural yeast	g	1,800	[63.5oz]
Water	g	3,200	[113oz]
Butter	g	1,800	[63.5oz]
Sugar	g	1,050	[37oz]
Egg yolk	g	950	[33.5oz]

Mix all ingredients until the mixture is smooth and fairly dry. Put in a tub and let rise at 26-27°C for about 13 hours or until it triples in volume.

2nd mix			
Farina Oro Lieviti	g	2,800	[99oz]
Butter	g	1,800	[63oz]
Sugar	g	1,950	[69oz]
Egg yolk	g	1,400	[49oz]
Water	g	600	[21oz]
Salt	g	60	[2oz]
Fruit	g	4,200	[148oz]

Knead the 1st mix with flour, water and salt, until it binds perfectly. Then add the egg yolks, sugar and butter, mixing until the dough is smooth and fairly dry. Finally incorporate the fruit. The temperature of the mixture should be at 26-27°C. Place it in a tub and let it rest in a prover for 60 minutes at 30-32°C with 75% humidity. After this, the dough should have just risen slightly. Divide the mix as you wish and put in moulds to rise at 30-32°C with humidity at 75% for about 3 hours. Allow the surface to dry, dent it and insert a knob of butter. Bake for 60 minutes for 1000g pieces, 45 minutes for 750g pieces and 30 minutes for 500g pieces at 175-180°C.

NOTE: the recommended times are approximate and can vary with equipment used.









PANETTONE MILANO

APPROXIMATE RECIPE

In accordance with Italian Ministerial Decree 22 July 2005 "Regulation on the production and sale of bakery products" on Traditional Milanese Panettone.

PANETTONE / COLOMBA / VENEZIANA

PRE-DOUGH

Mix <b>Lievitati</b>	kg	1,200
Mix <b>Enervis</b>	kg	0,260
Water	kg	0,800
Butter	kg	0,400
Flour <b>Antica Tradizione Lievitati</b>	kg	0,300
Egg yolks	kg	0,200
Baker's yeast	kg	0,002
Total	kg	3,162

Mix all the ingredients except for the butter until the dough is smooth and dry. Add the butter (final dough temperature 27°C). Prove in a chamber at 27/29°C with 75% humidity for approx. 13 hours or until it is four times its initial volume\*.

\* Control 1st proving



DOUGH

PRE-DOUGH	kg	3,162
Mix <b>Lievitati</b>	kg	0,800
Butter	kg	0,350
Sugar	kg	0,300
Egg yolks	kg	0,300
Water	kg	0,120
Raisins	kg	0,600
Candied citrus <b>Fructus</b>	kg	0,250
Candied orange <b>Fructus</b>	kg	0,350
Flavourings	as required	
Total	kg	6,232

Mix the Pre-dough, Besozzi Mix Lievitati and water for approx. 20/25 minutes until smooth and dry. Add sugar and, once absorbed, add the yolks, butter and fruit (final dough temperature 30°C). Prove for 45/60 minutes in a chamber. Divide, shape and put into the moulds. Prove in a chamber at 30°C with 75% humidity for approx. 5 hours or until the moulds are completely filled. When a thin skin has created, bake as usual and leave to cool upside down.

lievitati

Specific for special occasions leavened products - a selected mix of the best raw materials which, integrated with Enervis and natural yeast (starter), guarantee a high-quality finished product.



Besozzi Mix Lievitati also exists in version **WITHOUT FLAVOURINGS** and in the version **VEGAN!**

gran lievitati

Specific for special occasions leavened products - a selected mix of the best raw materials integrated with Natural Sourdough (Italian "pasta madre"), guarantee a high-quality finished product.



PANETTONE MILANO

APPROXIMATE RECIPE

In accordance with Italian Ministerial Decree 22 July 2005 "Regulation on the production and sale of bakery products" on Traditional Milanese Panettone.

PANETTONE / COLOMBA / VENEZIANA

PRE-DOUGH

Mix <b>Gran Lievitati</b>	kg	1,000
Water	kg	0,500
Butter	kg	0,200
Egg yolks	kg	0,100
Baker's yeast	kg	0,001
Total	kg	1,801

Mix all the ingredients except for the butter until the dough is smooth and dry. Add the butter (final dough temperature 27°C). Prove in a chamber at 27/30°C with 75% humidity for approx. 10/12 hours or until it is four times its initial volume\*.

\* Control 1st proving



DOUGH

PRE-DOUGH	kg	1,801
Flour <b>Antica Tradizione Lievitati</b>	kg	0,300
Water	kg	0,050
Sugar	kg	0,300
Egg yolks	kg	0,150
Butter	kg	0,200
Candied fruit <b>Fructus</b> and/or raisin	kg	0,700
Flavourings	q.b.	
Total	kg	3,501

Mix the Pre-dough, flour and water until smooth and dry. Add sugar and, once absorbed, add the yolks, butter, flavourings and fruit (final dough temperature 25/28°C). Prove for 45/60 minutes in a chamber at 30°C. Divide, shape and put into the moulds. Prove in a chamber at 30°C with 75% humidity for approx. 5 hours or until the moulds are completely filled. When a thin skin has created, bake as usual and leave to cool upside down.



# Mix Lievitati approximate recipe



## PANDORO

### PRE-DOUGH (11 hours)

Mix <b>Lievitati</b>	kg	0,700
Mix <b>Enervis</b>	kg	0,130
Whole eggs	kg	0,400
Water	kg	0,100
Butter	kg	0,050
Baker's yeast	kg	0,010
Total	kg	1,390

Mix all the ingredients except for the butter until the dough is smooth and dry. Add butter. Prove in a chamber at 27/30°C for approx. 5 hours.

### BIGA (14 hours)

Flour <b>Oro Lieviti</b> *	kg	0,150
Whole eggs	kg	0,100
Baker's yeast	kg	0,005
Total	kg	0,255

Mix and prove in a chamber at 27/30°C for approx. 2 hours.

### DOUGH (16 hours)

PRE-DOUGH+BIGA	kg	1,645
Besozzi Mix <b>Lievitati</b>	kg	0,300
Butter	kg	0,400
Sugar	kg	0,250
Water	kg	0,030
Eggs	kg	0,025
Cocoa butter	kg	0,040
Pandoro flavouring	as required	
Total	kg	2,690

Mix the Pre-dough, Biga, Besozzi Mix Lievitati, water and eggs until the dough is smooth and dry. Gradually add the sugar and, once absorbed, add the butter, cocoa butter and pandoro flavouring. Prove in a chamber for 60' at approx. 30°C. Divide, round and place into the moulds. Prove for 10/11 hours in a chamber at 26°/28°C with 75% humidity until the moulds are almost filled. Bake as usual.

## PANETTONE and CIAMBELLONE GENOVESE

### PRE-DOUGH

Mix <b>Lievitati</b>	kg	1,200
Mix <b>Enervis</b>	kg	0,500
Orange flower water	kg	0,800
Baker's yeast	kg	0,002
Flour <b>Oro Lieviti</b> *	kg	0,300
Whole eggs	kg	0,100
Butter or <b>Mélange Next</b>	kg	0,300
Total	kg	3,202

Mix the Besozzi Mix Lievitati, Enervis, water, flour, baker's yeast and eggs. Once the dough is smooth and dry, add the butter. (Final dough temperature 27°C). Prove for approx. 12 hours in a proving chamber at 28°/30°C with 80% humidity or anyway until it the dough is four times its initial volume.

### DOUGH

PRE-DOUGH	kg	3,202
Besozzi Mix <b>Lievitati</b>	kg	0,800
Whole eggs	kg	0,200
Sugar	kg	0,200
Butter or <b>Mélange Next</b>	kg	0,200
Raisins	kg	2,000
Candied fruit <b>Fructus</b>	kg	0,300
Pine nuts	kg	0,300
Aniseed	kg	0,018
Vanillin	as required	
Total	kg	7,220

Mix the Pre-dough, Biga, Besozzi Mix Lievitati and eggs until the dough is smooth and dry. Add the sugar, butter or mélange, flavourings, aniseeds, raisins, Fructus candied fruit and pine nuts. (Final dough temperature 27°C). Prove for approx. 90 minutes in a proving chamber. Divide and shape. Let a thin skin develop, shape again and prove for 4 hours in a proving chamber at 28°C with no humidity. Score one 1 cm triangle on top of the panettone before baking. Bake as usual.

## FRUITCAKE

### PRE-DOUGH

Mix <b>Lievitati</b>	kg	1,800
Mix <b>Enervis</b>	kg	0,400
Flour <b>Oro Lieviti</b> *	kg	0,450
Egg yolks	kg	0,450
Butter or <b>Mélange Next</b>	kg	0,300
Water	kg	0,900
Baker's yeast	kg	0,003
Total	kg	4,303

Mix all the ingredients except for the butter or mélange, which need to be added only once you obtained a smooth dough. Put the dough in a tub and place it in a chamber at 27°C with 75% humidity. The volume of the dough must be four times its initial volume (approx. 13 hours).

### DOUGH

PRE-DOUGH	kg	4,303
Mix <b>Lievitati</b>	kg	1,200
Fruit**	kg	1,500
Butter or <b>Mélange Next</b>	kg	0,400
Sugar	kg	0,250
Egg yolks	kg	0,250
Water	kg	0,250
Flavourings		
Total	kg	8,153

Mix the Pre-Dough with Besozzi Mix Lievitati and the egg yolks until smooth. Add the sugar, butter or mélange and flavourings. Add the fruit \*\* (Pineapple, Banana, Raisins, Orange, Forest Fruit, Apple, Pear, Peach, Apricot, Walnuts, Fig, Plum, Hazelnuts, etc.). Leave to rest in a tub for 40 minutes at 30°/32°C with 75% humidity. Shape and prove at 30°/32°C with 75% humidity for approx. 3 hours. Bake at 180°C for 30 minutes for 500g pieces.

## GUBANA

### PRE-DOUGH

Mix <b>Lievitati</b>	kg	1,100
Mix <b>Enervis</b>	kg	0,250
Flour <b>Oro Lieviti</b> *	kg	0,100
Water	kg	0,650
Yeast	kg	0,020
Total	kg	2,120

Mix all the ingredients until the dough is smooth and dry. Place the dough in a tub and prove at 30°/32°C with 75% humidity for approx. 2 hours.

### DOUGH

PRE-DOUGH	kg	2,120
Mix <b>Lievitati</b>	kg	0,600
Butter or <b>Mélange Next</b>	kg	0,250
Sugar	kg	0,100
Whole eggs	kg	0,100
Flavourings		
Total	kg	3,170

Mix the Pre-dough with Besozzi Mix Lievitati and the eggs, then add the sugar, butter or mélange and flavourings. The temperature of the dough must be of 27°C. Place the dough in a tub and leave to rest in a proving chamber for 30 minutes at 30°/32°C with 75% humidity.

### FILLING

Sugar	kg	0,400
Grappa / Rhum	kg	0,250
Biscuit crumbs	kg	0,450
Raisins	kg	0,200
Candied fruit <b>Fructus</b>	kg	0,200
Walnuts	kg	0,100
Pine nuts	kg	0,050
Bitter cocoa powder	kg	0,050

Divide the dough into 400 g dough balls, roll out into a rectangle and spread 200 g of filling on the surface. Roll up and place in the spiral mould. Prove in a chamber at 30°/32°C with 75% humidity for approx. 3 hours. Sprinkle granulated sugar on top before baking. Bake at 180°/190°C for 35 minutes.



\* Alternatively, use flour for croissants.



# Mix Lievitati approximate recipe



## SWEET RAISIN BREAD

### PRE-DOUGH evening

Mix <b>Lievitati</b>	kg	1,200
Mix <b>Enervis</b>	kg	0,260
Water	kg	0,800
Butter or <i>Mélange Next</i>	kg	0,200
Flour <b>Oro Lieviti*</b>	kg	0,400
Whole eggs	kg	0,100
Baker's yeast	kg	0,002
Total	kg	2,962

Mix all the ingredients until the dough is smooth and dry. Put the dough in a tub and place it in a chamber at 27°/29°C. The volume of the dough must be four times its initial volume (approx. 12/13 hours).

### DOUGH morning

PRE-DOUGH	kg	2,962
Mix <b>Lievitati</b>	kg	0,800
Butter or <i>Mélange Next</i>	kg	0,200
Sugar	kg	0,200
Eggs	kg	0,100
Water	kg	0,100
Raisins	kg	0,600 / 1,100
Total	kg	4,962/5,462

Mix the Pre-Dough with Besozzi Mix Lievitati, eggs and water until smooth. Add the sugar and the butter or mélange until the dough is smooth and dry. Add the raisins. The temperature of the dough must be of 26/27°C. Place the dough in a tub and leave to rest in a proving chamber for 30 minutes at 30°/32°C with 75% humidity. The dough must only prove at this stage. Divide into the desired weight, round and prove at 30°/32°C with 75% humidity for approx. 3 hours. Bake at 190°C for 25 minutes for 300 g pieces.

## BUSSOLÀ

### PRE-DOUGH (11 hours)

Mix <b>Lievitati</b>	kg	1,400
Mix <b>Enervis</b>	kg	0,260
Whole eggs	kg	0,800
Water	kg	0,200
Butter or <i>Mélange Next</i>	kg	0,200
Baker's yeast	kg	0,020
Total	kg	2,880

Mix all the ingredients except for the butter or the mélange until the dough is smooth and dry. Add the butter or the mélange. Prove in a chamber at 27/30°C for approx. 5 hours.

### BIGA 14 hours)

Flour <b>Oro Lieviti*</b>	kg	0,300
Whole eggs	kg	0,200
Baker's yeast	kg	0,010
Total	kg	0,510

### DOUGH (16 hours)

PRE-DOUGH+BIGA	kg	3,390
Mix <b>Lievitati</b>	kg	0,600
Butter or <i>Mélange Next</i>	kg	0,800
Sugar	kg	0,550
Eggs	kg	0,150
Flavourings		
Total	kg	5,490

Mix the Pre-dough, Biga, Besozzi Mix Lievitati and eggs until the dough is smooth and dry. Add the sugar, butter or mélange and cocoa butter. Prove for 30 minutes at room temperature. Cut, shape and place in the moulds. Prove for 12 hours at 20°C. Bake at 180°C for 45 minutes for 750 g pieces.

## LEAVENED BISCIOLA

### PRE-DOUGH

Mix <b>Lievitati</b>	kg	1,200
Mix <b>Enervis</b>	kg	0,200
Flour <b>Oro Lieviti*</b>	kg	0,300
Egg yolks	kg	0,100
Water	kg	0,750
Baker's yeast	kg	0,030
Total	kg	2,580

Mix all the ingredients until the dough is smooth and dry. The temperature of the dough must be of 27°/28°C. Place the dough in a tub and prove for 2 hours at 30°/32°C with 75% humidity.

### DOUGH

PRE-DOUGH	kg	2,580
Mix <b>Lievitati</b>	kg	0,800
Figs	kg	0,900
Walnuts	kg	0,300
Pine nuts	kg	0,200
Raisins	kg	0,900
Whole eggs	kg	0,200
Sugar	kg	0,150
Butter or <i>Mélange Next</i>	kg	0,300
Water	kg	0,050
Flavourings		
Total	kg	6,380

Mix the Pre-Dough with Besozzi Mix Lievitati and the egg yolks until smooth. Add the sugar, butter or mélange and flavourings. Add the fruit. Leave to rest in a tub for 20 minutes at 30°/32°C with 75% humidity. Shape and prove at 30°/32°C with 75% humidity for approx. 2 hours. Bake at 190°C for 25 minutes for 300 g pieces.

## SWEET CIAMBELLA

### PRE-DOUGH evening

Mix <b>Lievitati</b>	kg	1,200
Mix <b>Enervis</b>	kg	0,260
Milk	kg	1,000
Flour <b>Oro Lieviti*</b>	kg	0,300
Baker's yeast	kg	0,002
Total	kg	2,762

Mix all the ingredients until the dough is smooth and dry. Put the dough in a tub and place it in a chamber at 27°/29°C. The volume of the dough must be four times its initial volume (approx. 12 hours).

### DOUGH morning

PRE-DOUGH	kg	2,762
Mix <b>Lievitati</b>	kg	0,800
Butter or <i>Mélange Next</i>	kg	0,500
Whole eggs	kg	0,350
Sugar	kg	0,100
Flavourings		
Totale	kg	4,512

Mix the Pre-dough with Besozzi Mix Lievitati and the eggs, then add the sugar, butter or mélange and flavourings. The temperature of the dough must be of 26/27°C. Place the dough in a tub and leave to rest for 45 minutes at 30°/32°C with 75% humidity. Divide into the desired weight and shape. Prove at 30°/32°C with 75% humidity for approx. 2 hours. Bake at 190°C for 30 minutes for 500 g pieces.

\* Alternatively, use flour for croissants.



### APPROXIMATE RECIPE

Mix <b>Glassa</b>	kg	1,000
Water	lt	0,450

Mix all the ingredients in a planetary mixer with a leaf beater for 3/4 minutes.

*glassa*

For a quick and easy crunchy icing, perfect for all bakery products.









# Mix Croissants

approximate recipe



## croissant gold

Selected raw materials create the perfect mix to reduce processing times and guarantee excellent results. A semi-finished product with a high percentage of butter - versatile, indispensable and high-quality.

### BRIOCHEs

Mix <b>Croissant Gold</b>	kg	1,000
<b>Mélange or Margarine Next</b>	kg	0,050
Water	kg	0,400
* Baker's yeast	kg	0,060

Mix all the ingredients except for the mélange or margarine until the dough is smooth and dry, then add the mélange or margarine. The final temperature of the dough must be of 26°/27°C. Leave to rest for 20 minutes. Shape the brioche and prove at 27°/30°C for 90 minutes. Garnish and bake for 18/20 minutes at 200°C.

### CROISSANTs

Mix <b>Croissant Gold</b>	kg	1,000
Water	kg	0,380
* Baker's yeast	kg	0,060
<b>Mélange or Margarine Next</b>	kg	0,300

Mix all the ingredients until the dough is smooth and dry. The final temperature of the dough must be of 26°/27°C. Leave to rest for 15/20 minutes. Laminates with mélange or margarine, then three-fold and four-fold. Shape the croissants and prove at 27°/30°C for 90 minutes. Garnish and bake at 200°C for approx. 18 minutes.

\* The quantity of baker's yeast can vary depending on proving time.



## croissant

A versatile product for a high-quality and light leavened puff pastry. Easy to use and it guarantees excellent results.

### BRIOCHEs

Mix <b>Croissant</b>	kg	1,000
<b>Mélange or Margarine Next</b>	kg	0,100
Whole eggs	kg	0,050
Water or Milk	kg	0,350
* Baker's yeast	kg	0,060

Mix all the ingredients except for the mélange or margarine until the dough is smooth and dry, then add the mélange or margarine. The final temperature of the dough must be of 26°/27°C. Leave to rest for 20 minutes. Shape the brioche and prove at 27°/30°C for 90 minutes. Garnish and bake for 18/20 minutes at 200°C.

### CROISSANT

Mix <b>Croissant</b>	kg	1,000
Water	kg	0,380/0,400
* Baker's yeast	kg	0,050/0,060
<b>Mélange or Margarine Next</b>	kg	0,350

Mix all the ingredients until the dough is smooth and dry. The final temperature of the dough must be of 26°/27°C. Leave to rest for 15/20 minutes. Laminates with mélange or margarine, then three-fold and four-fold. Shape the croissants and prove at 27°/30°C for 90 minutes. Garnish and bake at 200°C for approx. 18 minutes.

\* The quantity of baker's yeast can vary depending on proving time.



## croissant +

The natural mother starter in the Besozzi Mix Croissant+ means there is no need to use emulsifiers to satisfy consumer demands. Croissant+ improves the quality of your products and is easy to use.

### BRIOCHEs

Mix <b>Croissant+</b>	kg	1,000
<b>Mélange or Margarine Next</b>	kg	0,150
Whole eggs	kg	0,100
Water or Milk	kg	0,250/0,300
* Baker's yeast	kg	0,030

Mix all the ingredients except for the mélange or margarine until the dough is smooth and dry, then add the mélange or margarine. The final temperature of the dough must be of 26°/27°C. Leave to rest for 20 minutes. Shape the brioche and prove at 27°/30°C for 90 minutes. Garnish and bake for 18/20 minutes at 200°C.

### CROISSANTs

Mix <b>Croissant+</b>	kg	1,000
Water	kg	0,400
* Baker's yeast	kg	0,020/0,030
<b>Mélange or Margarine Next</b>	kg	0,250/0,350

Mix all the ingredients until the dough is smooth and dry. The final temperature of the dough must be of 26°/27°C. Leave to rest for 15/20 minutes. Laminates with mélange or margarine, then three-fold and four-fold. Shape the croissants and prove at 27°/30°C for 90 minutes. Garnish and bake at 200°C for approx. 18 minutes.

### KRAPFENS

Mix <b>Croissant+</b>	kg	1,000
Type "00" soft wheat flour	kg	1,000
Water	kg	0,800
Whole eggs	kg	0,200
* Baker's yeast	kg	0,060

Mix all the ingredients until the dough is smooth and dry. The final temperature of the dough must be of 26°/27°C. Leave to rest for 15/20 minutes. Mix all the ingredients until the dough is smooth and dry. First resting time: 20 minutes at 30°C, then three-fold and four-fold. Laminates the dough until 1 cm thick, shape into the desired diameter, place on trays and prove for one hour at 28°/30°C. Fry in oil at 180°C (3/4 minutes per side).

\* The quantity of baker's yeast can vary depending on proving time.



## salato

The great versatility of Besozzi Mix Salato makes it ideal for savoury croissants, sandwiches, mini pizzas, panettone, angel wings and other food products. The carefully balanced ingredients enable to create crispy and tasty products that maintain their characteristics even once cooled.

### CROISSANT SALATO

Mix <b>Salato</b>	kg	1,000
<b>Mélange or Margarine Next</b>	kg	0,100
Water	kg	0,450
* Baker's yeast	kg	0,050/0,060
<b>Mélange or Margarine Next</b>	kg	0,250/0,300

Mix all the ingredients until the dough is smooth and dry. The final temperature of the dough must be of 26°/27°C. Leave to rest for 15/20 minutes. Laminates with mélange or margarine, then three-fold and four-fold. Shape the croissants and prove at 27°/30°C for 90 minutes. Garnish and bake at 200°C for approx. 18 minutes.

\* The quantity of baker's yeast can vary depending on proving time.

### PANETTONE GASTRONOMICO

Mix <b>Salato</b>	kg	1,000
Milk	kg	0,450/0,500
<b>Mélange or Margarine Next</b>	kg	0,150
Eggs	kg	0,120
Sugar	kg	0,040
Salt	kg	0,010
Baker's yeast	kg	0,020
Flavourings	kg	q.b.
Spices	kg	q.b.

Mix all the ingredients until the dough is smooth and dry. Let the dough rest for 15/20 minutes at room temperature. Shape as desired and place in the moulds. Prove for approx. 2 hours (until the dough reaches the edge of the mould) at 30°C with 75% humidity. Brush with salted egg wash and bake at 180/190°C for 30 minutes for 750 g pieces.

Croissant+ and Croissant can be used to make frozen finished products.



# Bakery Products approximate recipe



## Sfoglia

Selected raw materials create the perfect mix to reduce processing times and guarantee excellent results. A versatile, indispensable and high-quality semi-finished product.

### PUFF PASTRY

Mix <b>Sfoglia</b>	kg	1,000
Water	approx. lt	0,500
<i>Mélange or Margarine Next</i>	kg	0,700

Mix Sfoglia with water for 6/8 minutes. Roll out the pastry, add the mélange or margarine and proceed as usual.

*These are the doses for those who want to make traditional BUTTER DOUGH:*

<b>BUTTER DOUGH:</b>		
<i>Mélange or Margarine Next</i>	kg	0,700
Mix <b>Sfoglia</b>	kg	0,200

<b>WATER DOUGH (DÉTREMPE):</b>		
Mix <b>Sfoglia</b>	kg	0,800
Water	approx lt	0,400



## Savoiaro

Specific for ladyfingers and zuccotti, easy to use and guarantees high-quality products.

### LADYFINGERS

Mix <b>Savoiaro</b>	kg	1,000 *
Whole eggs	kg	1,100
Granulated sugar	kg	0,200

Whip all the ingredients in a planetary mixer at high speed for 5 minutes. Bake at 200°C for approx. 20 minutes.

\* For a rounder product, increase the Savoiaro mix to kg 1.100

### CHARLOTTE CAKE

Mix <b>Savoiaro</b>	kg	1,100
Whole eggs	kg	1,100
Granulated sugar	kg	0,200

Whip all the ingredients in a planetary mixer at high speed for 5 minutes. Pour onto a tray covered with baking paper with a suitable nozzle. Bake at 200°C for approx. 20 minutes.

<b>Filling</b>		
Cream	kg	1,000
Custard cream	kg	0,500
Raspberries	kg	0,100
White chocolate flakes	kg	0,050

Fill and garnish with forest fruit.



## Pan di Spagna

High-quality, highly absorbent and with a long shelf-life - Besozzi Mix Pan di Spagna is ideal for high-quality cakes and cake rolls and is the perfect base for many recipes.

### SPONGE

Mix <b>Pan di Spagna</b>	kg	1,000
Eggs	kg	0,600
Water	kg	0,200

Whip the ingredients in a planetary mixer at medium speed for 5/7 minutes. Use the dough as usual.

<i>Alternative Recipe</i>		
Mix <b>Pan di Spagna</b>	kg	1,000
Eggs	kg	0,750
Water	kg	0,100

### “MARGHERITA” SPONGE CAKE

Mix <b>Pan di Spagna</b>	kg	1,000
Eggs	kg	0,750
<i>Mélange or Margarine Next</i>	kg	0,250
Water	kg	0,050

Melt the mélange or margarine and incorporate with a spatula into the whipped sponge mix.

### CAKE ROLLS

Mix <b>Pan di Spagna</b>	kg	1,000
Egg whites	kg	1,000
Sugar	kg	0,200
Honey	kg	0,030

Whip the ingredients in a planetary mixer for 7/8 minutes. Pipe onto trays with a wide and smooth nozzle or use a spatula. Bake at 230°/240°C (top only) for 7 minutes.



## Bigné e Zeppole

Studied to guarantee high-quality bigné and zeppole. Simply add water.

### BIGNÈ

Mix <b>Bigné e Zeppole</b>	kg	1,000
Water (at 50°C)	kg	1,500

Add the Bigné e Zeppole mix to the water and mix for 3/4 minutes in a planetary mixer with a wire cutter until smooth. Bake at 200°C for approx. 20 minutes.

### ZEPPOLE and fried BIGNÈ

Mix <b>Bigné e Zeppole</b>	kg	1,000
Water (at 50°C)	kg	1,300/1,500

Add the Bigné e Zeppole mix to the water and mix for 3/4 minutes in a planetary mixer with a wire cutter until smooth. Use as usual and fry in oil at 190°/200°C.

### CASTAGNOLE

Mix <b>Bigné e Zeppole</b>	kg	1,000
Water (at 50°C)	kg	1,200

Mix the ingredients in the planetary mixer at 1st speed and then at 2nd speed for approx. 4 minutes. Use and cook as usual.





biscotteria

To reduce processing time of all biscuits - whole wheat, cereal, maize, rice, chestnut, whipped and short crust. Also ideal for Baci di Dama, Bisciole, Bundt Cakes, Sbrisolona cake etc.

SHORTBREAD

Mix <b>Biscotteria</b>	kg	1,000	Mix all the ingredients briefly in a planetary mixer until smooth. Shape as preferred.
<i>Mélange or Margarine Next</i>	kg	0,280	
Whole eggs	kg	0,100	

CANTUCCI

Mix <b>Biscotteria</b>	kg	1,000	Mix all the ingredients except for the almonds in a planetary mixer until smooth, then add the almonds. Shape into 2.5 cm rolls, arrange them on a baking tray and brush with egg wash. Bake at 200°C for 20 minutes, then take them out of the oven and cut them into 1.5 cm strips while still hot.
Sugar	kg	0,400	
Eggs	kg	0,250	
Unpeeled almonds	kg	0,500	

SBRISOLONA CAKE

Mix <b>Biscotteria</b>	kg	0,800	Mix the mélange or margarine, eggs and hazelnuts. When nicely blended, add the Mix Biscotteria and maize flour, then mix briefly not to make it too compact. Fill the moulds up to 1.5 cm max. Bake at 200°C for 25 minutes.
Maize flour	kg	0,100	
<i>Mélange or Margarine Next</i>	kg	0,180	
Whole eggs	kg	0,120	
Whole hazelnuts	kg	0,300	
Crushed hazelnuts	kg	0,200	

CANESTRELLI

Mix <b>Biscotteria</b>	kg	1,300	Mix the mélange or margarine and the yolks (previously cooked in water) in a planetary mixer. Add the Besozzi Mix Biscotteria and blend it in. Laminate the dough 7/8 mm thick and mould the Canestrelli. Bake at 180°/190°C for 20 minutes.
<i>Mélange or Margarine Next</i>	kg	0,550	
Egg yolks (10, cooked)	kg	0,200	
Flavourings to taste			

BISCOTTI INTEGRALI (tipo stampato)

Mix <b>Biscotteria</b>	kg	1,000	Mix the mélange or margarine and the sugar in a planetary mixer with a leaf beater and then add the eggs. When nicely blended, add the Mix Biscotteria and the whole wheat flour and leave to knead for a few minutes. Shape the biscuits as desired. Bake at 180°/190°C for 13/14 minutes.
Whole wheat flour	kg	0,900	
<i>Mélange or Margarine Next</i>	kg	0,700	
Granulated sugar	kg	0,400	
Whole eggs	kg	0,300	



torte da forno

A very versatile mix created specifically for the production of high-quality plum cakes, zuccotti and other types of cake like margherita, rice, cereal or chestnut cakes..

PLUM CAKE

Mix <b>Torte da Forno</b>	kg	1,000	Whip all the ingredients in a planetary mixer until nicely blended and fluffy. Fill the moulds up to 3/4 of their capacity. Bake at 190°C for approx. 45 minutes*.
Whole eggs	kg	0,500	
<i>Mélange o Margarine Next</i>	kg	0,500	
Flavourings			

AMORPOLENTA

Mix <b>Torte da Forno</b>	kg	0,900	Whip all the ingredients in a planetary mixer until nicely blended and fluffy. Fill the moulds up to 3/4 of their capacity. Bake at 190°C for approx. 45 minutes*.*.
Whole eggs	kg	0,500	
<i>Mélange o Margarine Next</i>	kg	0,500	
corn flour	kg	0,100	
Flavourings			

\*N.B.: Timings are indicative and may vary depending on the equipment used.



torte al cacao

A semi-finished product that contains real chocolate powder. Created for those who want to increase their production with easy-to-make products that clients will love.

SACHERTORTE

Mix <b>Torte al Cacao</b>	kg	1,000	Whip all the ingredients in a planetary mixer except for the butter, which must be added at the end. Fill the moulds or the trays up to 3/ of their capacity. Bake at 190°C for approx. 30 minutes*. Fill with ganache or apricot jam and garnish as usual.
Whole eggs	kg	0,500	
Melted butter	kg	0,300	
Mix <b>Pasta di Mandorle**</b>	kg	0,100	
Water	kg	0,200	

\*\* alternatively, use Hazelnut flour.

CHOCOLATE ZUCCOTTO

Mix <b>Torte al Cacao</b>	kg	1,000	Whip all the ingredients in a planetary mixer until nicely blended and fluffy. Fill the moulds up to 3/4 of their capacity. Bake at 190°C for approx. 30 minutes*. Garnish as usual.
Melted chocolate	kg	0,400	
Whole eggs	kg	0,400	
Butter	kg	0,400	
Water	kg	0,100	

\*N.B.: Timings are indicative and may vary depending on the equipment used.





# Bakery Products approximate recipe



## muffin

Specific for muffins, easy-to-use and guarantees a high-quality product.

### MUFFINS

Mix <b>Muffin</b>	kg	1,000
Whole eggs	kg	0,300
Seed oil	kg	0,300
Water	kg	0,300

You can also add:  
Chocolate drops 200 g, Candied fruit 200 g, etc. For chocolate muffins, add 80/100 g of cocoa powder to the original recipe.



## pasta di mandorle

A selected mix of whole peeled Italian "Bari" almonds and sugar that reduces processing time and eliminates refining.

### PETIT FOURS / DELIZIA CAKE

Mix <b>Pasta di Mandorle</b>	kg	1,000
Egg whites	kg	0,180
Honey	kg	0,030

Mix all the ingredients in a planetary mixer and use as preferred.

### MACARONS

Mix <b>Pasta di Mandorle</b>	kg	1,000
Egg whites	kg	0,400
Sugar	kg	0,500
Flavourings		

Whip the egg whites and the sugar. Refine the Besozzi Mix Pasta di Mandorle for a few seconds in a cutter. Fold in the Besozzi Mix Almond Paste from the bottom to the top with a spatula. Pour onto a tray and bake at 150°C for 10 minutes.

N.B.: Timings are indicative and may vary depending on the equipment used.

### CAPRESE CAKE

Mix <b>Pasta di Mandorle</b>	kg	1,000
Unsweetened cocoa powder	kg	0,150
Whole eggs	kg	0,600
<b>Mélange o Margarine Next</b>	kg	0,250
Flavourings		

Whip all the ingredients until nicely blended and fluffy. Fill the moulds up to 3/4 of their capacity.  
Bake at 190°C for 20 minutes. Sprinkle icing sugar on top to garnish.

# Custard Cream approximate recipe



## Cream Range

Four products specifically created for an easy-to-make custard cream with no eggs.

## crema a caldo

### HOT CUSTARD CREAM

Mix <b>Crema a Caldo</b>	kg	0,400
Water	lt	1,000

Bring the water to the boil and add Besozzi Mix Crema a Caldo. Bring to the boil again and stir until smooth. Leave to cool. Stir with a whisk before using. The cream is ready to use.

## crema a freddo

### COLD CUSTARD CREAM

Mix <b>Crema a Freddo</b>	kg	0,350/0,400
Cold water	lt	1,000

Add the Besozzi Mix Crema a Freddo to cold water while stirring. Leave to rest for approx. 10 minutes and beat with a whisk. The cream is ready to use.

## crema smart

### QUICK CUSTARD CREAM

Mix <b>Crema Smart</b>	kg	0,400
Cold water	lt	1,000

Add the Besozzi Mix Crema Smart to cold water while stirring. The cream is ready to use.

## 'a crema

### CUSTARD CREAM STARCH

Use Besozzi Mix 'A Crema instead of the usual flour.  
Adjust the quantity of Besozzi Mix 'A Crema according to the consistency desired.









## Candied Fruit

A completely natural fruit range candied to preserve all of the main organoleptic properties of the original fruit.

Orange Peel in cubes Premium - *Cubetti Arancio premium*  
 Orange Peel in cubes - *Cubetti Arancio*  
 Diamante Citron in cubes Premium - *Cubetti Cedro premium*  
 Diamante Citron in cubes - *Cubetti Cedro*  
 Pineapple in pieces - *Ananas a segmenti*  
 Orange Paste Premium - *Pasta d'Arancio premium*  
 Orange Peel in straight Premium - *Filetti d'Arancio premium*



## Dried Fruit

A mixture of red fruits naturally dried for a perfect combination of taste and sweetness, free from added colours and preservatives.

Red Fruits - *Frutti Rossi*  
 Berries - *Frutti di Bosco*  
 Apricot - *Albicocca*  
 Pear - *Pera*



## Marroni - Candied Chestnuts

Candied chestnuts of the highest quality, blanched and then candied in syrup for several days to replace the water content with sugar.



Marroni Piemonte large  
 Marroni Piemonte medium  
 Marroncini Piemonte small  
 Marroni Napoli large  
 Marroni Napoli medium  
 Selected Marroni in pieces  
 Marroni in pieces  
 Chestnuts cream







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Doing our best to satisfy our clients and becoming a leading company in bakery innovative products.

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