



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 AB 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 AB

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 FSSC 22000, UNI EN ISO 22000, OHSAS 18001, UNI EN ISO 14001).

The technical and commercial organization of AB 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[®]

Natural Sourdough
(Italian "pasta madre")

Following the traditional refreshment method, AB 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 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.





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 Lievitati	kg	1,200
Mix Enervis	kg	0,260
Water	kg	0,800
Butter	kg	0,400
Flour Antica Tradizione Lievitati	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 Lievitati	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 Fructus	kg	0,250
Candied orange Fructus	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 Gran Lievitati	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 Antica Tradizione Lievitati	kg	0,300
Water	kg	0,050
Sugar	kg	0,300
Egg yolks	kg	0,150
Butter	kg	0,200
Candied fruit Fructus 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.



PANDORO

PRE-DOUGH (11 hours)

Mix Lievitati	kg	0,700
Mix Enervis	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 Oro Lieviti *	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 Lievitati	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 Lievitati	kg	1,200
Mix Enervis	kg	0,500
Orange flower water	kg	0,800
Baker's yeast	kg	0,002
Flour Oro Lieviti *	kg	0,300
Whole eggs	kg	0,100
Butter or Mélange Next	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 Lievitati	kg	0,800
Whole eggs	kg	0,200
Sugar	kg	0,200
Butter or Mélange Next	kg	0,200
Raisins	kg	2,000
Candied fruit Fructus	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 Lievitati	kg	1,800
Mix Enervis	kg	0,400
Flour Oro Lieviti *	kg	0,450
Egg yolks	kg	0,450
Butter or Mélange Next	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 Lievitati	kg	1,200
Fruit**	kg	1,500
Butter or Mélange Next	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 Lievitati	kg	1,100
Mix Enervis	kg	0,250
Flour Oro Lieviti *	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 Lievitati	kg	0,600
Butter or Mélange Next	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 Fructus	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 Lievitati	kg	1,200
Mix Enervis	kg	0,260
Water	kg	0,800
Butter or <i>Mélange Next</i>	kg	0,200
Flour Oro Lieviti*	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 Lievitati	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 Lievitati	kg	1,400
Mix Enervis	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 Oro Lieviti*	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 Lievitati	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 Lievitati	kg	1,200
Mix Enervis	kg	0,200
Flour Oro Lieviti*	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 Lievitati	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 Lievitati	kg	1,200
Mix Enervis	kg	0,260
Milk	kg	1,000
Flour Oro Lieviti*	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 Lievitati	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 Glassa	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.





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 Croissant Gold	kg	1,000
Mélange or Margarine Next	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 Croissant Gold	kg	1,000
Water	kg	0,380
* Baker's yeast	kg	0,060
Mélange or Margarine Next	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. Lamine 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 Croissant	kg	1,000
Mélange or Margarine Next	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 Croissant	kg	1,000
Water	kg	0,380/0,400
* Baker's yeast	kg	0,050/0,060
Mélange or Margarine Next	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. Lamine 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 Croissant+	kg	1,000
Mélange or Margarine Next	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 Croissant+	kg	1,000
Water	kg	0,400
* Baker's yeast	kg	0,020/0,030
Mélange or Margarine Next	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. Lamine 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 Croissant+	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. Lamine 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 Salato	kg	1,000
Mélange or Margarine Next	kg	0,100
Water	kg	0,450
* Baker's yeast	kg	0,050/0,060
Mélange or Margarine Next	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. Lamine 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 Salato	kg	1,000
Milk	kg	0,450/0,500
Mélange or Margarine Next	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.

Bakery Products approximate recipe



Sfoggia

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

Mix Sfoggia 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:

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

WATER DOUGH (DÉTREMPE):		
Mix Sfoggia	kg	0,800
Water	approx lt	0,400



Savoiaro

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

LADYFINGERS

Mix Savoiaro	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 Savoiaro	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.

Filling		
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 Pan di Spagna	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 Pan di Spagna	kg	1,000
Eggs	kg	0,750
Water	kg	0,100

“MARGHERITA” SPONGE CAKE

Mix Pan di Spagna	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 Pan di Spagna	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 Bigné e Zeppole	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 Bigné e Zeppole	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 Bigné e Zeppole	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 Biscotteria	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 Biscotteria	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 Biscotteria	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 Biscotteria	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 Biscotteria	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 Torte da Forno	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 Torte da Forno	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 Torte al Cacao	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 Pasta di Mandorle**	kg	0,100	
Water	kg	0,200	

** alternatively, use Hazelnut flour.

CHOCOLATE ZUCCOTTO

Mix Torte al Cacao	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 Muffin	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 Pasta di Mandorle	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 Pasta di Mandorle	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 Pasta di Mandorle	kg	1,000
Unsweetened cocoa powder	kg	0,150
Whole eggs	kg	0,600
Mélange o Margarine Next	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 Crema a Caldo	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 Crema a Freddo	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 Crema Smart	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



AB Mauri Italy S.p.A. Società Benefit
 via San Pietro 19/A - 25033 Cologne (BS)
 Tel 030 7058711
 abitalmill@abmauri.com
 www.italmill.com
 abitalmill  - AB Italmill 

