



THE PINSA OF THE PINSA INVENTOR



WHAT IS PINSA ROMANA?

Di Marco Pinsa was developed in 2001 as a **revolutionary product with low fat and sugar content**, being lighter and more digestible than pizza. Our Pinsa is tasty without weighing you down and can be eaten on any occasion! The dough is a blend of wheat, rice and soy flours with a mother dough, leavened for up to 72 hours and hand-shaped.

With its typical oval form, **it adapts to all kinds of toppings**, be they sweet or savoury, remaining crunchy on the outside and soft on the inside, for a surprising taste experience!

Trust us, our Pinsa goes well with just about everything and is quick to prepare!

SO HOW IS PINSA EATEN?

In a thousand ways and with all your favourite ingredients! Pinsas are truly versatile and ready in a matter of minutes!

- **AS A STARTER**

Nicely topped and fragrant at lunch, dinner, for cocktail hour ...

- **A SNACK TO SHARE**

Open the fridge and let your imagination go wild – you will soon see that one bite is never enough!

- **ON THE TABLE LIKE BREAD**

Hot and with a drizzle of oil, it is even delicious on its own!

- **AS A DESSERT OR SNACK**

Tasty to savour with sweet spreads and fruit for dessert or as an afternoon snack.





HOW MANY TYPES OF PINSAs ARE THERE?

You can find various versions and sizes of Di Marco Pinsa, with different storage methods, all designed for your convenience!



CLASSIC

Oval 230 g

Original dough and standard shape for an authentic flavour sure to win you over!



Chilled
The Original



Frozen

For those who like to stock up



Room temperature
Immediately ready to eat

MULTIGRAIN

Oval 230 g

High in fibre and seeded
for a more rustic flavour and
crunchy pleasure



Chilled
Quick and practical

**Room
temperature**
Ready in a flash



SNACK

Mini 130 g

The classic dough here in a delicious mini size for
every occasion – from an afterschool treat for kids
to a snack that appeals to everyone!



Chilled
Small and versatile

**Room
temperature**
For a quick treat



SPECIAL VARIETIES

Oval and Round 250 g

**Original dough in oval
and round shapes!**



Classic Oven
Authentic taste



Round chilled
*For those who
are never satiated*

SO ... HOW DO YOU COOK PINSA?

Choose from no less than five simple and effective ways to cook Pinsa to your liking. Try them all!



OVEN

- Preheat to 240 °C
- Bake directly under the grill
- Cook for 5 minutes

Remember that you can add toppings before and/or after cooking!



FRYING PAN

- Grease the pan if you like and preheat over medium heat
- Cook the Pinsa on one side for 3 minutes
- Turn and cook the other side for 3 minutes

Depending on the recipe, toppings can be cooked with the Pinsa or added after (like a piadina)!



TOASTER

- Cut the Pinsa into slices
- Put into the toaster
- Toast for 5 minutes

Depending on the recipe, heat your ingredients inside the Pinsa like a toasted sandwich or add them after!



AIR FRYER

- Cut the Pinsa in two
- Insert and close
- Cook for 5 minutes

Remember that you can add toppings before and/or after cooking!



ELECTRIC GRILL PAN

- Preheat the grill pan
- Add in the Pinsa and close without pressing
- Cook for 5 minutes

Depending on the recipe, add toppings before (sandwich-style) and/or after cooking!



AND NOW THE RECIPES YOU ABSOLUTELY MUST TRY!

These recipes are sure to become your new favourites!



LA MORTAZZA

Classic Pinsa - Chilled

- Cook drizzled with extra-virgin olive oil for 5 minutes
- Add stracciatella cheese, a few slices of mortadella and a sprinkle of pistachio nuts



L'OLIVERUCOLA

Multigrain Pinsa - Room temperature

- Cook drizzled with extra-virgin olive oil for 5 minutes
- Add stracchino cheese, some rocket (arugula) leaves and Taggiasca olives



LA DOLCERICCA

Pinsa Snack - Chilled

- Cook the base for 5 minutes
- Meanwhile, add some sugar to the cottage cheese (if you like) and choose your fruit preserve (we used peach jam)
- Once the Pinsa is cooked, spread on the ingredients and garnish with mint leaves



VISIT OUR WEBSITE



Follow us on social media
and look for Corrado Di Marco on the shelves –
opt for the original Pinsa Romana!

DI MARCO CORRADO SRL
Via Monte Nero 1/3 - 00012
Guidonia Montecelio (RM)

info@dimarco.it
Phone: +39 (0774) 572-804
+39 (0774) 363-847

www.pinsadimarco.com  