



SCHIACCIATA ROMANA

BY PANESCO

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SCHIACCIATA ROMANA

**La vita è bella with this
thoroughbred Italian**

The new feel good means: travel with your taste buds to Italy, while enjoying the comfort of home. The Schiacciata Romana does it all. This flatbread is made and baked in Italy. And it stands out with taste, lightness and true Mediterranean flair.







WHAT IS SCHIACCIATA ROMANA?

An authentic Italian flatbread, a type of focaccia made according to a traditional recipe.



Schiacciare means 'press with the fingers'.



Romana is a typical Italian way of baking: short at high temperature on stone.



The dough is flavoured with a splash of extra virgin olive oil and a bit of sea salt.



Often eaten on the go, it is served between a sheet of paper.

HOW TO RECOGNISE SCHIACCIATA ROMANA?

Distinctive,
artisan looks.

Delicate crust and open &
airy crumb.

The heat from baking
causes irregular
darker baking stains.

The top has typical humps:
from shaping and pressing the
dough by hand.


SCHIACCIATA ROMANA

TRADITIONAL TASTE IN A CONVENIENT WAY!

**'Fully baked':
the Schiacciata
Romana needs less
than 3 minutes of
baking!**

**Can be served cold as a
crispy sandwich & hot as a
tasty snack or lunch.**

**Pre-sliced for a much safer and
faster handling.**

A close-up photograph of a sandwich on a long, golden-brown flatbread roll. The sandwich is filled with layers of fresh arugula, sliced red tomatoes, melted white cheese, and slices of cured meat. The sandwich is placed on a rustic wooden surface, with some spices and a whole head of purple garlic in the background. Three text boxes with white arrows pointing to the sandwich are overlaid on the image.

**Portable snack size,
perfect to be eaten on
the go.**

**Because of the rich
Mediterranean flavour of
this flatbread, only a few
ingredients are needed to
turn it into a true delicacy.**

**The wide base makes
it very easy to spread.**

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HOW TO BAKE SCHIACCIATA ROMANA?

BAKING ADVICE

- ◇ Only thaw the Schiacciata Romana for 20 minutes at 4°C or 22°C in case of 'hot serving', if the Schiacciata Romana needs to be filled before it is heated & served.
- ◇ In case of 'cold serving', we advice to bake the Schiacciata Romana straight from the freezer to end up with a crispy product to top. (Due to the high amount of olive oil, the Schiacciata Romana might turn soft again after time. Flash bake for a few seconds to make it crispy again.)`

GENERAL BAKING INSTRUCTIONS (FOR A FILLED SCHIACCIATA ROMANA)

- ◇ In a hot air oven: 3-4 minutes at 200°C.
- ◇ In a panini contact grill: 3 minutes at 225°C.
- ◇ In a high speed oven: 45-60 seconds at 260°C.
- ◇ ! THE TIME OF HEATING CAN VARY ACCORDING TO THE AMOUNT & TYPE OF FILLING.

GOOD TO KNOW

- 1 Due to the extra virgin olive oil, the Schiacciata Romana has a longer shelf life: 2 days stored at 4°C.
- 2 The Schiacciata Romana can be prepared/filled 48 hours in advance when stored at 4°C.
- 3 Small quantity boxes: 8 packs with 4 pieces = 32 per carton case.



HOW TO SERVE?

- ◇ **For hot serves: just open the Schiacciata Romana, fill to the brim and present in the counter. Heat in a hot air oven, high speed oven or contact grill before serving.**
- ◇ **For cold serves: flash bake for less than 3 minutes, deliciously spread the Schiacciata Romana and present in your counter.**



HOW TO PRESENT SCHIACCIATA ROMANA IN THE COUNTER?

- ◇ **Pre-filled: appeal instantly & serve faster.**
- ◇ **Abundantly stacked: undeniable seduction & maximal indulgence.**
- ◇ **Italian ingredients such as tomato, mozzarella, mortadella, pecorino... make it even more delicious.**





**Serve the real Italian taste
with these recipes**

**HOT
RECIPE**



SCHIACCIATA ROMANA WHITE

PARMA INFERNO LIKE IN EMILIA-ROMAGNA

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SCHIACCIATA ROMANA WHITE PRE-SLICED

INGREDIENTS:

- 1 Parma ham
- 2 Mozzarella di bufala
- 3 San Marzano tomatoes
- 4 Rucola
- 5 Balsamic cream
- 6 Fresh oregano
- 7 Chili flakes



METHOD:

- Open the Schiacciata and compose the sandwich, starting with the Parma ham, followed by the slices of San Marzano tomatoes and sliced mozzarella.
- Flavour with fresh oregano, a handful of rucola and drizzle with balsamic cream.
- Sprinkle with chili flakes.
- Close the Schiacciata and press a little.
- Flash-bake the filled Schiacciata and serve hot.

**COLD
RECIPE**



SCHIACCIATA ROMANA MULTIGRAIN MORTADELLA & CARCIOFO LIKE IN BOLOGNA

5001922

SCHIACCIATA ROMANA MULTIGRAIN PRE-SLICED

INGREDIENTS:

- | | | | |
|---|-------------------|---|---------------------|
| 1 | Mortadella | 7 | Thyme leaves |
| 2 | Artichoke hearts | 8 | Dried Italian herbs |
| 3 | Semi-dried tomato | 9 | Black pepper & salt |
| 4 | Fresh rucola | | |
| 5 | Ricotta | | |
| 6 | Parmesan | | |



METHOD:

- Flash-bake the Schiacciata for 3 minutes at 200°C.
- Mix ricotta with dried Italian herbs, salt and black pepper and spread richly onto the bottom halves of the Schiacciata.
- Top with thinly sliced mortadella, diced artichoke hearts, semi-dried tomato parts.
- Finish with freshly sliced parmesan, thyme leaves and fresh leaves of rucola.
- Close with the top halves of the Schiacciata.

SCHIACCIATA ROMANA



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SCHIACCIATA ROMANA WHITE PRE-SLICED

Traditional Italian flat bread. A type of focaccia from wheat flour, with an open crumb structure, extra virgin olive oil and baked on stone. Ideal as sandwich carrier.

100 g - 9 x 16 cm
8 x 4 PCS C/S - 56 C/S PAL
BAKING 200°C • less than 3'
FULLY BAKED



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SCHIACCIATA ROMANA MULTIGRAIN PRE-SLICED

Traditional Italian flat bread. A type of focaccia from a mix of wholewheat, rye flour, spelt, with an open crumb structure, extra virgin olive oil and a mix of millet, linseeds and sunflower seeds and baked on stone. Ideal as sandwich carrier.

100 g - 9 x 16 cm
8 x 4 PCS C/S - 56 C/S PAL
BAKING 200°C • less than 3'
FULLY BAKED









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**PANESCO
LA LORRAINE BAKERY GROUP**

Industriepark Erpe-Mere | Joseph Cardijnstraat 52
9420 Erpe-Mere — Belgium
T +32 53 82 59 10 | F +32 53 82 59 20
info@panesco.com | www.panesco.com



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