





# 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'.



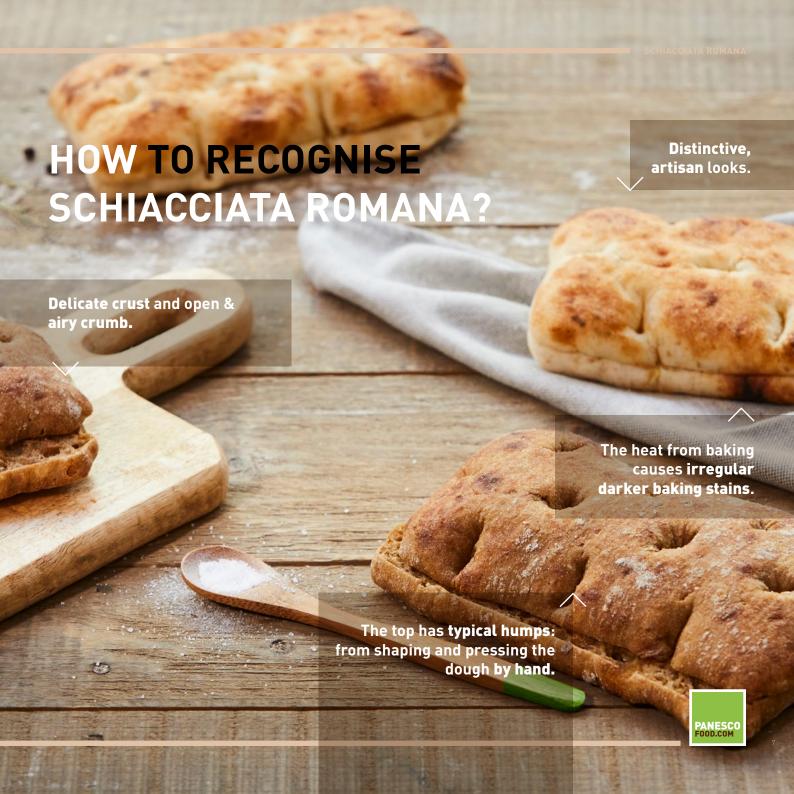
Romana is a typical Italian way of baking: short at high temperature on stone.



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.

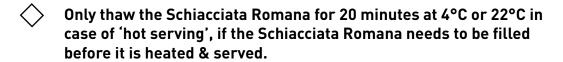






# HOW TO BAKE SCHIACCIATA ROMANA?

#### **BAKING ADVICE**



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**

- Due to the extra virgin olive oil, the Schiacciata Romana has a longer shelf life: 2 days stored at 4°C.
- The Schiacciata Romana can be prepared/filled 48 hours in advance when stored at 4°C.
- 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





## **SCHIACCIATA ROMANA WHITE**

#### PARMA INFERNO LIKE IN EMILIA-ROMAGNA

#### 5001921

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.







## SCHIACCIATA ROMANA MULTIGRAIN

#### **MORTADELLA & CARCIOFO LIKE IN BOLOGNA**

#### 5001922

SCHIACCIATA ROMANA MULTIGRAIN PRE-SLICED

#### **INGREDIENTS:**

- 1 Mortadella
- 2 Artichoke hearts
- 3 Semi-dried tomato
- 4 Fresh rucola
- **5** Ricotta
- **6** Parmesan

## 7 Thyme leaves

- 8 Dried Italian herbs
- 9 Black pepper & salt

#### **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** 









#### 5001922

## 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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