



The Flour of Naples

- Gluten Free Flour is a non-wheat flour that has the perfect balance of starch and has similar functional properties to wheat flour. This makes it a very versatile flour and ideal for making pizza, biscuits, cakes, muffins, pancakes and much more.
- Rice flour is gluten free and made from finely milled white rice to produce a smooth texture. It has a wholesome and gentle flavour that doesn't impart any flavours. Suitable for direct and indirect dough making and can be used in many sweet and savoury dishes including cakes, pizza, biscuits and sauces. Also excellent for dusting on the pizza counter.
- Criscito" (Natural Yeast) is a natural product and is a type of pre-ferment used in Italian baking. Many popular Italian breads, such as ciabatta, are made using Criscito. It can be Criscito is used in addition to yeast. It adds complexity to the bread's flavour, aroma and texture compared to those made with large amounts of commercial yeast.
- Also Criscito helps to preserve the bread by making it less perishable. Criscito offers you the qualities of a traditional "mother dough" without the time and labour.
- Cuor di Cereali meaning 'Heart of Cereals' is a multigrain flour mix with a selection of cereals and seed namely sunflower seeds, rye flour, flax seeds, barley flake flour, sesame seeds, hulled sesame seeds and malted barley flour. It is high in fibre and suitable for direct and indirect dough making for all your baking needs.



Flour Fiore Glut (Gluten Free)  
1kg x 12 - CAP13



Fior Di Riso  
1kg x 10 - CAP12



Cuor di Cereali  
1kg x 10 - CAP17



Criscito Naturale - Natural Yeast  
1kg x 10 - CAP14

