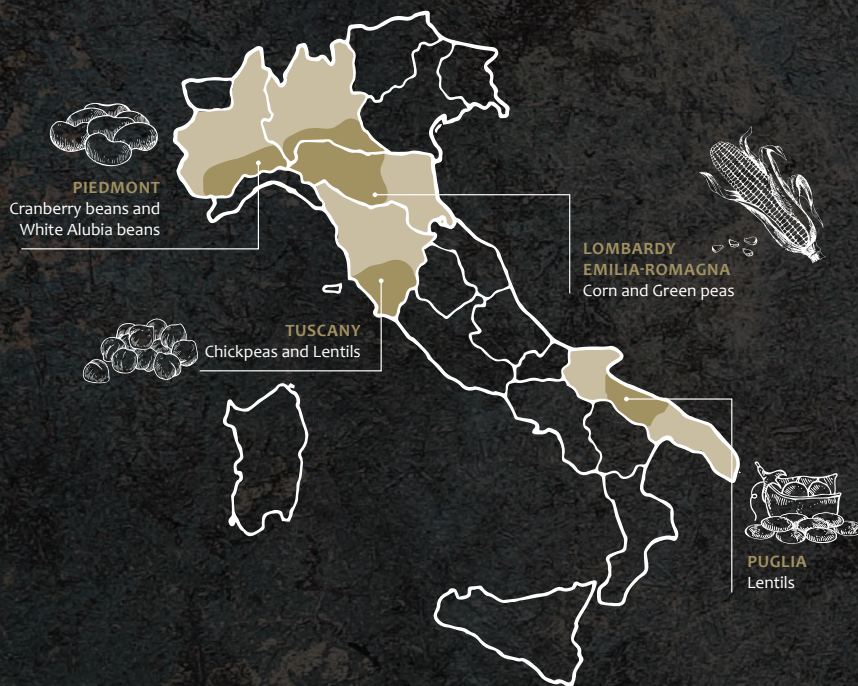




PROFESSIONAL

QUALITY IS SERVED

The company philosophy and values led MartinoRossi to the launch of the *MartinoRossi Professional* line, dedicated to professionals, craft workshops and the Food Service channel. A very precious help for all those who work in the world of catering and restaurant, which in *MartinoRossi Professional* can find high quality ingredients and preparations. Where food safety is a priority, MartinoRossi Professional legumes flour, selected grains, polenta flours, gluten free mixes and plant-based blends, are the ideal solution: versatile and ready to use, for nourishing and original dishes.



FARMING PRODUCTION CHAINS

We care about the safety of the food we eat. That's why we decided to start from scratch and go back to basics, dealing directly with every single operation, the old-fashioned way. It is what is known as a controlled production chain, because we closely follow every step with care and passion, and we know every single detail of the entire production process. Everything starts in the fields, where we supply farmers with our best seeds, our agronomists, and all the daily support they need. It takes more time, more work, and more resources. But the result is worth the effort.

INNOVATION AT MARTINOROSS SPA

We started out in the '50s by focusing on the products of the land and offering support to local farms, seeking even more effective solutions without fear of change, knowing that the key to success lies in the ability to innovate.

OUR VALUE CHAIN



LEGUMES GRAINS

THE ESSENCE OF GOODNESS

The best legumes from our Italian supply chains in which everything, from seed selection to harvesting and final processing, is carefully controlled to ensure safety and the best quality, while respecting the environment and crops.

Our legumes grains are chickpeas, lentils, white alubia beans and cranberry beans: simple but essential ingredients for any recipe, whether traditional or gourmet.



CRANBERRY BEANS

Cranberry beans from Piedmont.



LENTILS

Lentils from Puglia and Tuscany.



CHICKPEAS

Rough chickpeas from Tuscany.



WHITE ALUBIA BEANS

White Alubia beans from Piedmont.

AVAILABLE IN
PACKAGES OF:

1kg



NATURALLY
GLUTEN FREE
& SOY FREE

100%
ITALIAN
PRODUCTION



LEGUMES SOUP

Ingredients:

- 100 g white alubia beans
- 100 g lentils
- 100 g cranberry beans
- 100 g chickpeas
- 1 carrot, 1 onion, 1 celery stalk
- 100 g tomato paste
- 1 sprig of sage, 1 sprig of rosemary
- extra virgin olive oil, salt, pepper.

Preparation method:

Soak the beans, chickpeas and lentils for at least 12 hours. Peel and chop the celery, carrot and onion. Pour 2 tablespoons of olive oil into a saucepan, add the vegetables and fry for a few minutes, stirring frequently. Wash the aromatic herbs and make a bouquet by tying them together with string. Add the legumes to the mix, along with the tomato paste and herb bouquet. Cover with cold water and cook with the lid on for 90 minutes or until the soup reaches your desired consistency. If necessary, add more water while cooking. Season with salt and pepper and add a drizzle of extra virgin olive oil with the heat off.

Total cooking time: 13 h. 30 mins.

SERVES

6

POLENTA FLOURS

A FINE DINING CLASSIC

Using selected corn grown in Italy in our controlled supply chains, we obtain our corn flours for polenta. Available in yellow bramata, yellow fioretto and corvino

corn bramata varieties, our corn flours are the perfect solution for making delicious, golden coloured and rustic polenta.



STEAM PRECOOKED BRAMATA POLENTA

Steam precooked yellow corn flour for bramata polenta, obtained from high-quality selected corn varieties.

STEAM PRECOOKED FIORETTO POLENTA

Steam precooked yellow corn flour for fioretto polenta, obtained from high-quality selected corn varieties.

STEAM PRECOOKED CORVINO CORN BRAMATA POLENTA

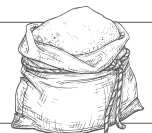
Steam precooked corvino corn flour for bramata polenta, obtained from an ancient high-quality selected corn variety.

RAW BRAMATA POLENTA

Raw yellow corn flour for bramata polenta.

AVAILABLE IN
PACKAGES OF:

1 Kg



NATURALLY
GLUTEN FREE

100%
ITALIAN
PRODUCTION



POLENTA MEDALLIONS

Ingredients:

- 185 g **steam-cooked bramata polenta**
- 750 ml water
- 100 g Brie cheese
- 60 g (8 slices) smoked bacon
- 10 g extra virgin olive oil
- salt to taste

SERVES

4

Preparation method:

Bring 750 ml of water to the boil. Salt and add the olive oil. Sprinkle in the flour, stirring with a whisk. Cook over low heat for 5 minutes, constantly stirring to avoid lumps. Next, pour the polenta into an oiled baking tray, creating a layer approx. 2 cm thick. Cover with film and store in the refrigerator for 30 minutes. Take out the polenta and create 4 discs with a pastry cutter. Wrap each disc with 2 slices of smoked bacon. Transfer the discs to a baking tray lined with baking paper. Cut the Brie into slices and place them on top of the medallions. Grill them for five minutes.

Total cooking time: 40 mins.

LEGUMES FLOURS

CREATIVITY IN THE KITCHEN

In our production chains, located in the best production areas of Lombardy, Emilia-Romagna, Tuscany and Puglia, we grow chickpeas, red lentils and green peas, which we then turn into our legumes

flours. Cooking process of flour with pressure at low temperatures preserves the legumes' vivid colours, as well as keeping all their precious nutritional values unaltered.

ADVANTAGES

Fast cooking time

Great elasticity and therefore easy to work

High water absorption



CHICKPEA FLOUR

From chickpeas grown in Tuscany.



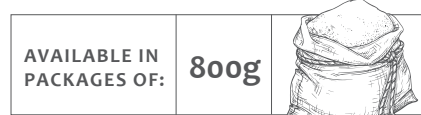
RED LENTIL FLOUR

From red lentils grown in Puglia and in Tuscany.



GREEN PEA FLOUR

From green peas grown in Lombardy and in Emilia Romagna.



100%
ITALIAN
PRODUCTION



CHICKPEA, SPINACH AND ROSEMARY FARINATA

Ingredients:

- 200 g chickpea flour
- 600 ml water
- extra virgin olive oil to taste
- sprig of fresh rosemary
- 400 g baby spinach
- salt and pepper to taste

Preparation method:

Combine the chickpea flour with the cold water and add vegetable oil and salt. Wash and roughly chop the spinach, and then add them to the mixture.

Heat the oven to 230°C and heat the pan to be used for cooking the farinata.

Grease the pan with a tablespoon of oil, pour in 2 ladles of the mixture and sprinkle the rosemary on top. Cook at 220°C for about 10 minutes.

Serve warm from the oven, as a starter or as a main dish.

Total cooking time: 15 mins.



GREEN PEA PUREE WITH PRAWNS AND MUSSELS

Ingredients:

- 200 g **green pea flour**
- 1L water
- 4 prawns
- 8 mussels
- extra virgin olive oil
- salt to taste

SERVES

4

Preparation method:

Combine the green pea flour with the water, bring to the boil and cook until it reaches the desired consistency. Keeping it warm, sauté the prawns and the mussels in a little oil. Serve the puree topped with the prawns and mussels.

Total cooking time: 15 mins.



LENTIL TAGLIATELLE WITH MUSSELS AND CLAMS

Ingredients for the fresh pasta:

- 250 g red lentil flour
- 3 whole eggs
- flour for dusting
- salt to taste
- water

Ingredients for the sauce:

- 100 g mussels
- 100 g clams
- extra virgin olive oil

Preparation method:

Beat the eggs with the salt and a little water and combine with the flour in a large bowl. Knead the mixture until it becomes a smooth dough and let it rest in the fridge for 30 minutes. Roll out the dough and cut into tagliatelle strips.

Fry the mussels and clams in a non-stick pan. Once cooked, shell the molluscs. Cook the tagliatelle and add them in the pan with the molluscs and a little cooking water.

Total cooking time: 45 mins.

SERVES

3

PLANT-BASED MIXES

FROM LEGUMES, THE NEW GLUTEN FREE MEAT ALTERNATIVE

From MartinoRossi's experience in the processing of legumes are born the new plant-based mixes for burgers, veggie balls and ground.

Totally soy-free, GMO-free and gluten-free, specially designed for the production of meat alternative products.

FEATURES

Short ingredient list (4 ingredients only)

24 months shelf-life

Quick and easy to prepare

High water absorption capacity



**PLANT-BASED MIX
FOR BURGERS AND
VEGGIE BALLS
BEEF FLAVOUR**



**PLANT-BASED MIX
FOR BURGERS AND
VEGGIE BALLS
CHICKEN FLAVOUR**



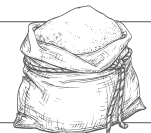
**PLANT-BASED MIX
FOR BURGERS AND
VEGGIE BALLS
PLAIN**



**PLANT-BASED MIX
FOR GROUND**

AVAILABLE IN
PACKAGES OF:

300 g
250 g
(mix for ground)



**GLUTEN
FREE**

**GMO
FREE**

**SOY
FREE**



PLANT-BASED BURGER

Ingredients:

- 300 g **plant-based mix for burgers and veggie balls**
- 615 g cold water ($\pm 4^{\circ}\text{C}$)
- 110 g vegetable oil of your choice

Preparation method:

Pour the **plant-based mix for burgers and veggie balls** into a large bowl. Mix the cold water together with the vegetable oil and pour them into the dry blend. Mix all the ingredients well until a homogeneous dough is obtained. Let it rest in the fridge for at least 30 minutes.

Shape the dough into burgers and cook in a frying pan with a drizzle of oil for about 3 minutes per side (or in the oven for 15 minutes at 180°C).

Total cooking time: 15/20 mins.

GLUTEN FREE MIXES

TASTE AND VARIETY

MartinoRossi, thanks to the constant support of the in-house R&D department and thanks to its own latest generation mixing plants, is able to obtain gluten-

free mixes specifically designed for the production of different products, including bread, baked goods, cakes, fresh and dry pasta.



**GLUTEN-FREE MIX
FOR BREAD, PIZZA AND
FLATBREAD**



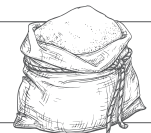
**GLUTEN-FREE MIX
FOR FRESH PASTA**



**GLUTEN-FREE MIX
FOR CAKES & PASTRY**

AVAILABLE IN
PACKAGES OF:

500 g



**GLUTEN
FREE**

**GMO
FREE**

**SOY
FREE**



GLUTEN-FREE PIZZA MARGHERITA

Ingredients:

- 500 g **gluten-free mix for bread, pizza and flatbread**
- 420 g water
- 50 g extra virgin olive oil
- 25 g fresh brewer's yeast
- 7 g salt
- 400 g tomato sauce
- 200 g mozzarella cheese
- Basil and rice flour to taste.

Preparation method:

Dissolve brewer's yeast in warm water. Pour the gluten-free mix for bread, pizza and flatbread into a planetary mixer and incorporate the water-yeast mixture.

Add the vegetable oil and the salt. Knead until a smooth and homogeneous dough is obtained. Place the dough in an oiled bowl, cover it with plastic wrap and leave to rise in a warm environment (proving chamber or oven with a light on) for at least 1h, until doubled in volume.

Make balls of 250 g each, dust the working surface with some rice flour and roll out the dough. Precook the pizza base in an oven preheated to 230°C for 4/5 minutes. Stuff with tomato sauce, mozzarella cheese and basil. Finish baking at 200°C for another 10-15 minutes.

Total cooking time: 2 h.

