

GENTILE ORGANIC SEMOLA RIMACINATA FLOUR--REMILLED SEMOLINA



PASTIFICIO GENTILE

Gragnano, Italy

SENSORY PROFILE

Organic Semola Rimacinata Flour from Pastificio Gentile uses the best of Southern Italian durum wheat—the renowned Senatore Cappelli variety. The durum wheat is cold ground using a natural stone mill. Durum wheat is the hardest wheat meaning it has a natural resistance to milling. It is both high in protein and gluten resulting in a pliable dough that holds up well under heated conditions which allows intricate pasta shapes such as Vesuvio to retain their shape when cooked. The Senatore Cappelli durum wheat is particularly well suited to making pasta, giving the pasta a golden hue.

In addition to pasta, use this durum wheat semolina for your bread to add texture and authentic flavor. In combination with flour, you can get a crunchy and chewy pizza dough. The unmistakable taste of semolina will add Italian character to cookies as well!

TRADITION

Established in 1876, Pastificio Gentile is one of the historic artisanal factories that made the city of Gragnano famous around the world for its pasta. Today, Gentile preserves the traditional production methods and the attention to every detail, from selection of raw materials to the production processes. The Senatore Cappelli durum wheat is strictly of Italian origin and of the best quality.

RETAIL SIZE	500g
ITEM NO	GP099
CASE	10 bags

