

Link to logos: <https://www.dimarco.it/en/>  
<http://lacremacaffe.it/l-idea/>  
....partners logos... alla fine della pagina....

OUR PRODUCTS PAGE:

## NICE TO MEET YOU PINSA!

### WHY IS IT CALLED PINSA?

Pinsa comes from the Latin word “Pinsere” which in Italian language means to stretch, to spread.

### THE STORY

What we can properly call **“Modern Roman Pinsa”** is a reinterpretation of an **ancient Roman recipe** invented during the Ancient Roman Empire, reworked with new ingredients and modern techniques.

The original recipe comes from an ancient product made among the rural populations living just outside the walls of Rome, who used to cook a kind of “focacce” or “schiacciatine”, grinding cereals (millet, barley and spelt) and adding salt and herbs.

The traditional recipe has been revisited several times over the centuries, until nowadays.

The main Pinsa Romana’s features are:

The OvalShapee

The Friability (Crunchy outside and soft inside)

The Digestibility (get by several leavening-maturation techniques)

The one and only original blend of flour: wheat flour, rice flour, soy flour and dried mother yeast.

The Fragrance (due to maturation process and mother yeast usage)

The intuition and invention of Pinsa comes from **the experience and the great passion for bread-making processes of the specialized pizza chef Corrado Di Marco (founder of the homonymous company), who created a new and innovative product** that brought a revolution inside the world of Pizza.

Mr Di Marco thanks to his maternal **grandfather teachings on the ancient bread-making techniques and scientific research** understood and improved dietetic factors and realized an exclusive and inimitable product.

All the stages in the making of Pinsa Romana must be strictly followed demonstrating that producing Pinsa is a real science.

The exponential increase on consuming Pinsa started just over 10 years ago (2017), nowadays there are more than 5000 Pinserie all over the world and thousands of customers aware of the features and peculiarities this product has.

SEZIONE CREMA CAFE E APEROL:

what's the best pizza combo? APEROL SPRITZ and CREMA CAFE'!

A proper Aperol spritz tastes like summertime in Italy and looks like a golden orange sunset.

...APEROL PHOTO....

**Aperol** is an Italian bitter “aperitivo” made of [gentian](#), [rhubarb](#) and [cinchona](#), among other ingredients. It has a vibrant orange hue.

It wasn't until the 1950s that the Aperol Spritz was born. Inspired by the ‘Spritzer’ (German for splash), the perfect ratio of three parts Italian prosecco, two parts Aperol and a splash of soda became a popular drink at Aperitivo occasions throughout Italy.

How to make the ideal Aperol Spritz.

In a large wine glass full of ice, simply add:

**3 parts** Italian Prosecco (90ml)

**2 parts** Aperol (60ml)

**1 part** soda water (30ml, just a dash)

Garnish with an orange wedge

**Salute!**

**crema caffè** is our love made recipe to drink coffee in the most fresh and sweet way.

...CREMA CAFE PHOTOS...

ask for a trial spoon!!!

**WARNING!!!**

.... ADDICTION WARNING PIC... “THIS PRODUCT MAY DISTRACT YOU ETC ETC”...

GALLERY PAGE:

## **THE ART OF PINSA**

**THIS IS WHAT IT LOOK LIKE!**

**WATCH OUT!**

....PHOTOS....

CONTACT PAGE:

SIMONE: +351-933706147

MARCELLO: +39-3473063773

E-MAIL: [sprizzami.pt@gmail.com](mailto:sprizzami.pt@gmail.com)

...PROMEMORIA PHOTO....