



Molini Lario

LAGO DI COMO, 1919

Autentica Farina Lariana

Molini Lario Spa

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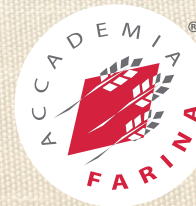
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Pastry Line

Gran Dolce

SHORTBREAD PUFF PASTRY PANETTONE LEAVENED



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Pastry Line

GranDolce

Molini Lario's strength is its line of flours developed for **artisanal pastry**.

Selection of the **finest wheats** is combined with a wheat milling process which exalts the flour's elasticity characteristics and high water absorption capacity.



SHORTBREAD

FARINA FROLLA is obtained by mixing and processing highly selected grains and is particularly suited for making: **shortcrust pastry, Pâte Brisée, biscuits, sponge cake and cakes.**

This flour, owing to its particular composition, enables to obtain shortcrust pastry with a particularly homogeneous structure and bestows the finished products with the right balance between friability and compactness. When used in sponge cake and cakes, it makes the pastry fluffy and the finished products light and homogeneous.

Rheological values:
W 170-190 P/L 0.45-0.60



LEAVENED

FARINA LIEVITATI is obtained by mixing and processing highly selected grains and is particularly suited for making: **croissants, brioches, krapfen, donuts and other leavened pastries.**

This flour combines great elasticity characteristics with excellent absorption as well as great stability and constancy. In croissants and puff pastry products the results are excellent in terms of lightness and puffiness. In all leavened pastries it ensures excellent leavening ability, and in finished products a regular, homogeneous and high volume texture. It is extremely suited for controlled leavening processes.

Rheological values:
W 360-380 P/L 0.45-0.60



PUFF PASTRY

FARINA SFOGLIA is obtained by mixing and processing highly selected grains and is particularly suited for making: **cream horns, puff pastry fans, savoury snacks, vol au vents, and all puff pastry products.**

This flour, particularly soft, allows to work with great ease of lamination, obtaining products which have an exceptional texture and friability, an excellent volume, regular and constant results. Ideal also for products subjected to freezing process.

Rheological values:
W 300-330 P/L 0.45-0.55



PANETTONE

FARINA PANETTONE is obtained by mixing and processing highly selected grains and is particularly suited for making: **Panettone, Pandoro, Colomba, Veneziana, focaccia Veneta, and other pastry specialities which require a long rising time.**

This very elastic and structured flour allows to process products for recurring feasts with great result reliability. It's also extremely suited for processing leavened pastries which have to undergo freezing processes.

Rheological values:
W 420-450 P/L 0.50-0.65

