

new

# bella lucia



made in italy and  
tossed by hand



## straight from italy

pizza and pinsa crusts



[www.bella-lucia.de](http://www.bella-lucia.de) | [@bellalucia.food](https://www.instagram.com/bellalucia.food)



# it's **pizza** o'clock!



## ... true italian originals

Explore our Mediterranean range – now with fresh pizza crusts straight from Italy. Channel your inner pizza chef with authentic pizza dough from southern Italy. Unbeatable flavor and effortless prep. Pair this product with our recipe ideas to wow your customers every time. Just a few ingredients and you'll be serving up perfect pizzas in minutes.



## pizza serrano

### Ingredients:

- pizza crust
- 4 tablespoons (80 g) tomato pulp
- 80 g shredded cheese
- 1/2 teaspoon pizza seasoning
- small pinch of salt
- 2 strips marinated zucchini
- 2 each yellow and red bell pepper fillets
- 4 red cherry tomatoes
- 4 marinated olives

## pizza antipasti

### Ingredients:

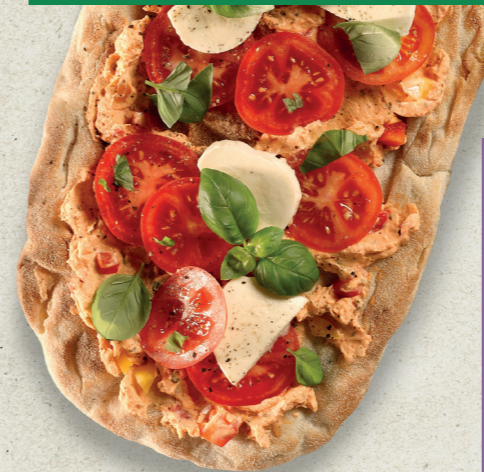
- pizza crust
- 4 tablespoons (80 g) tomato pulp
- 80 g shredded cheese
- 1/2 teaspoon pizza seasoning
- small pinch of salt
- 4 slices Serrano ham
- 27 g or 1 handful arugula



## pinsa with grilled vegetable spread

### Ingredients:

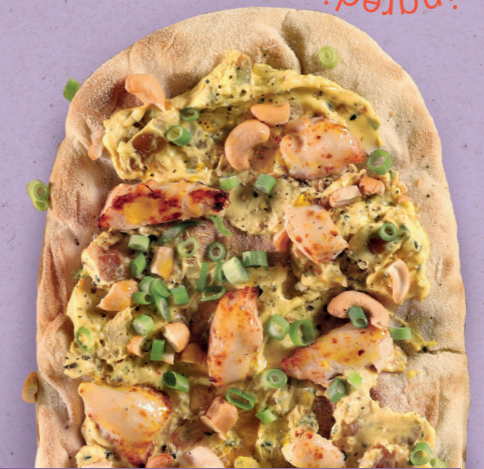
- baked pinsa
- 160 g grilled vegetable spread
- 1 medium-sized vine tomato
- 4 slices mozzarella (45% fat)
- basil leaves
- freshly ground pepper



## pinsa crust with curry-date spread

### Ingredients:

- baked pinsa
- 200 g curry-date spread
- 80 g grilled chicken breast, in strips
- salted roasted cashews (to taste)
- rings of scallion greens (to taste)
- grüner Anteil



# it's **pinsa** o'clock!

No refrigeration needed!

## ... a real crowd favorite!

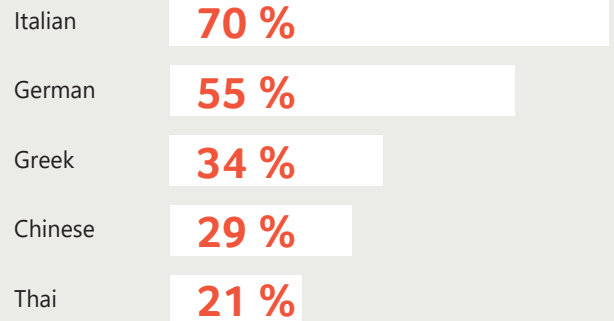
This trending product is sure to instantly win you over. Joining the move toward fresher flavors, it is made with farina, pre-baked in a stone oven and next-level delicious. Every bite is like a vacation in southern Italy. Just like our pizza dough, our pinsa dough is hand-tossed, with a longer proofing time adding to the flavor. Unlike pizza, pinsa is fully baked as is, then topped with delicious ingredients. Need inspiration? Try these two creative ideas.

# authentic pizza & pinsa dough from italy

-  Quick and easy to use, straight from the freezer - no thawing required
-  24-hour proofing (longer dough development)
-  Genuine Italian origin
-  True Italian taste — made in Italy
-  Made with farina 00
-  Baked in a stone oven
-  Fresh food is in demand
-  Sourdough base
-  Hand-tossed



**italian cuisine:  
both a timeless favorite and  
a trend with staying power.**



Italian cuisine tops the popularity rankings in Germany by a wide margin!

Source: Rheingold Remote Food Culture Study, 2018

## our new products at a glance

Item no.	Item description	Grams	EAN/unit	EAN/case
8620	Pizza Base (PU: 8 pieces)	250 g	4051009038194	4051009038200
8621	Pinsa Base (PU: 2 pieces)	250 g	4051009043402	