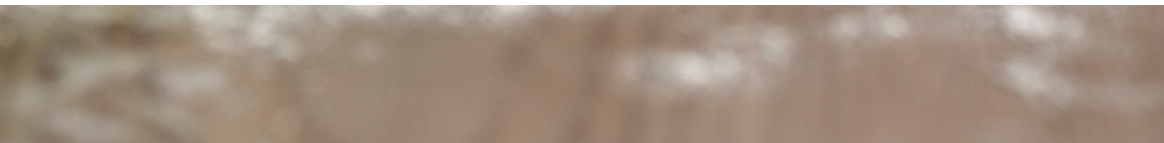




RECIPE BOOK

— Molino Sapiognoli —

This recipe book has been made with the partnership of some food-bloggers,
who combined our flours with their passion and creativity.
We advise you to try their recipes and to follow them!



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The Mill

began grinding soft wheat in 1870 in Poggio Berni, in the province of Rimini, and moved to its current location in Calisese di Cesena in 1934. In those times, stone mills worked with water or tractor engines, and the millers delivered the flour with horses and carts.

From a traditional country mill in the past, of which we still retain the same spirit that can be immediately felt upon entering the shop, to a contemporary, automated factory today that produces signature flours made with Romagna wheat, guaranteeing genuine and quality products for both professionals and those who love cooking at home.





Our Features

Our strengths are our flour for piadina and our flour for fresh pasta, the pillars of the gastronomic tradition of our region.

Our flour for fresh pasta is our flagship: thanks to a special processing, our flour leads to the creation of a rough sheet of pasta without lumps, whose colour remains unchanged over time. This flour is excellent for both those making pasta at home and rolling the dough out with a rolling pin, and for professionals in the catering sector and in fresh pasta production workshops.

Our **flour for piadina** is another speciality of our mill: obtained by grinding exclusively local wheats, it guarantees customers will obtain a typical Romagna product of the highest quality.

The experience we have gained over the years, combined with the careful choice of wheats, new production technologies and a high-quality service, have allowed Molino Sapiignoli to specialise in the production of flours for artisan use with an excellent quality-price ratio, appreciated by an increasingly large clientele, both nationally and internationally.



THE MILLER



Luca Sapignoli

"I personally select the best local wheats, to produce 100% Romagna flours"

For the selection of wheats, I never go further than 50 km away from our mill. We take advantage of the fact that Emilia-Romagna has among the best Italian soft-wheat grains. We produce a lot of different flours, above all the flour for piadina and the flour for fresh pasta. These are products with very low ashes content, for golden and homogeneous doughs, as our tradition requires.

FAST LITTLE PIZZAS WITHOUT LEAVENING



Ingredients

400g of Molino Sapiignoli
PIZZAUNO flour
220ml of water
3 spoonfuls of extra virgin
olive oil
10g of salt
5g of sugar
1 sachet of instant yeast for
pizza
Tomato sauce
Mozzarella flakes
Oregano

Procedure

In a bowl, pour flour, yeast, sugar, salt and mix with a fork. Then add water and oil and knead until reaching a smooth and homogeneous dough.

Roll out the dough with a rolling pin, adding flour to help you. With a cup, make the little pizzas and place them on a baking tray covered with parchment paper. Season your little pizzas with tomato sauce, salt, oregano and a touch of oil.

Bake at 200° for 10 minutes, add mozzarella and take out of the oven after another 5 minutes. Enjoy your meal!



di
Mina
e le sue bontà

IG mina_s62



Mina

POTATOES GNOCCHI



Ingredients

600g of boiled potatoes
1 egg
160g of Molino Sapiignoli type
"00" flour (plus that for the
chopping board)

Seasoning of your choosing

Procedure

Boil and smash the potatoes on the chopping board using a potato masher, add flour and the egg and keep kneading coarsely.

Make long and narrow loafs and cut your gnocchi using a spatula or a knife.

Cook in boiling water (salted, if you prefer) until they come to the surface.

Season as you like, the result will be fabulous!



di
Come Una Volta
IG
come_una_volta_



Isabella

BLUEBERRY MUFFINS



Ingredients

2 eggs
100g of sugar
50ml of milk
50ml of sunflower seeds oil
1 grated lemon peel
200g of Molino Sapiignoli type
"00" flour
½ sachet of yeast for sweets
Blueberries
Blueberries jam
Sugar grains

Procedure

Whip the eggs with the sugar for 5 minutes, then add milk, oil and grated lemon peel. Slowly add sifted flour and yeast and pour the mixture inside the ramekins.

At the heart of each ramekin, place a teaspoon of jam, add few blueberries and sugar grains.

Bake at 180° for 20/25 minutes. Take out from the oven, let cool down and sprinkle with confectioner's sugar.



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Mina

CAKE WITH APPLES AND ALMONDS



Ingredients

130g of butter
120g of brown sugar
1 sachet of vanilla flavouring
3 eggs
250g of Molino Sapiignoli type
"00" flour
½ cup of milk
½ sachet of yeast
4 apples, cut in thin slices
Cinnamon powder (q.s.)
A touch of anise liquor
Almond leaves

Procedure

Peel the apples and cut them thinly.

Heat the butter up.

Mix eggs and sugar; add butter, vanilla flavouring, cinnamon powder and anise liquor. Then add flour, milk and, lastly, yeast.

Place the dough in a buttered cake pan and add the apple slices forming a spiral. Sprinkle the surface with brown sugar and almond leaves.

Cook in preheated static oven at 180° for around 40 minutes.

Check the cooking with a stick!



di
♥ **Cucina &
natura** ♥
IG
sara_loveartfood



Sara

WHITE FOCACCIA WITH ROSEMARY



Ingredients

500g of Molino Sapiignoli type
"0" flour

1 boiled potato (around 150g)

3 spoonfuls of extra virgin
olive oil

10g of brewer's yeast

1 teaspoon of salt

250ml of water

For the brine:

35ml of water

30ml of extra virgin olive oil

Coarse salt

Rosemary

Procedure

Start melting the yeast with 50ml of water; in a bowl, pour the flour and – in the middle of it – the smashed potato, salt and oil.

Knead, adding the water with the yeast and slowly pouring remaining water.

Knead until reaching a sticky dough: leave to rise in a covered bowl for 3 hours (my advice is to put it inside turned off oven with the light on).

Place your rested dough in a well-oiled baking tray, pour the brine made with oil and water on the top of it, sprinkle with rosemary and coarse salt and let rise for 1 hour.

Bake at 200° for 25/30 minutes.



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LEMON CAKE



Ingredients

400g of flour 00 Molino
Sapi gnoli
250g of sugar
200g of melted butter
1 sachet of yeast for sweets
6 egg whites
½ cup of milk
Lemon flavouring or the juice
of 1 lemon

Procedure

Melt the butter and let it cool down. On the side, beat the whites until stiff and gradually add remaining ingredients, blending from bottom to top.

Cook at 180° for 40/45 minutes (check the cooking with a stick!)

Once cooled, you can make it even tastier cutting it in half and adding hazelnut cream.



di
Greta

IG_greeleo



Greta

CARROT MUFFINS



Ingredients

2 eggs
150g of brown sugar
100ml of sunflower seeds oil
1 spoonful of orange peel
300g of grated carrots
260g of Molino Sapiignoli spelt flour
1 sachet of yeast

For the garnish:
Vegetable cream
Dark chocolate decorations

Procedure

First, whip eggs and sugar with an electric whisk, then add sunflower seeds oil while whipping the other ingredients; lastly add yeast.

Place the foamy mixture inside floured and buttered ramekins, bake at 180° for 30 minutes.

Let cool down and garnish with whipped-up vegetable cream, dark chocolate decorations and a lot of creativity!



di
Come Una Volta
IG
come_una_volta_



Isabella

BREAD & OIL



Ingredients

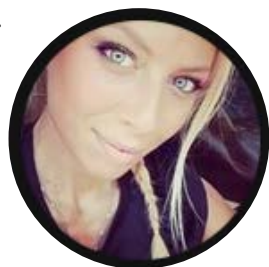
400g of Molino Sapiignoli type
"0" flour
400g of Molino Sapiignoli
remilled durum wheat
semolina
10g of fresh brewer's yeast
630ml of water
1 teaspoon of honey
3 spoonfuls of extra virgin
olive oil
4 teaspoons of salt

Procedure

In a bowl, mix warm water, brewer's yeast, honey and, lastly, oil. Gradually pour the flour and let the mixture rest, covered with cling film, for about 10/15 minutes. Mix it again after 30 minutes and let it rise for 6 hours inside the fridge. Work the dough on a floured surface and make several folds. Form the dough again, dust with remilled durum wheat semolina and let it rise in the fridge for 5 hours, then for 1 hour at room temperature.

Preheat static oven at 250° and bake the bread placed on a hot dripping-pan (tip: put 2-3 ice-cubes in a container at the bottom of the oven to create steam). Cooking time: 15 minutes at 250°, then 15/20 minutes at 220°, 10 minutes at 200° and, lastly, 10 minutes at 180° with drafted ventilated oven.

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natura** ♥
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sara_loveartfood



Sara



LEMON SPONGECAKES



Ingredients

4 eggs
In the same weight of the eggs:
-sugar
-sunflower seeds oil
-Molino Sapiignoli type "00"
flour
The juice of 1 lemon
1 spoonful of limoncello
(optional)
1 sachet of yeast for sweets
(for the crème pat)
500ml of milk
2 whole eggs
4 spoonfuls of sugar
2 spoonfuls of Molino
Sapiignoli type "00" flour
Lemon peel
1 sachet of vanilla flavouring

Procedure

Whip the eggs with the sugar for 10 minutes, then add sunflower seeds oil, the juice of the lemon and the limoncello, flour and, lastly, yeast.

Pour into ramekins and bake at 170° for 20 minutes.

Make the crème pat, boiling the milk with the lemon peel; in the meantime, whip the eggs with the sugar and add flour and vanilla flavouring.

Pour the mixture into the milk and thicken on the burner, mixing with a wooden spoon. Let cool down, fill the muffins with the crème pat using a pastry bag, sprinkle with confectioner's sugar and garnish with black cherries.



di
Mina
e le sue bontà

IG mina_s62



Mina

PIZZA WITH TALEGGIO AND SALAMELLA



Ingredients

1 kg. of Molino Sapiignoli type

"00" flour for pizza

650g of water

25g of salt

4g of fresh brewer's yeast

For the topping:

Taleggio

Mantuan salamella

Procedure

Melt the yeast in water and knead with the flour, when the dough gets compactness add salt. Let the dough rest for about 30 minutes before making a couple of folds.

After about 2 hours, form the loafs (doses for 6 loafs of around 265g each).

Cover with cling film or put the loafs inside a pizza case and let rise at room temperature: check the leavening and, if it goes too fast, move it to a cool place (or warm place if slow).

I stuffed my pizza with typical products from Lombardia: taleggio and Mantuan salamella, a real delicacy!



di
**Gino Di
Francesco**
IG
ginocibohepassi
one



Gino

BANANA BREAD



Ingredients

3 ripe bananas
130g of brown sugar
100g of butter
240g of Molino Sapiignoli type
"00" flour
2 eggs
1 teaspoon of vanilla extract
2 teaspoons of cinnamon
powder
Grated peel of 1 lemon
1 sachet of yeast for sweets
A touch of salt
100g of dark chocolate drops
80g of dried fruit (peanuts,
walnuts, almonds)
30g of Molino Sapiignoli Oat
Meals

Procedure

Squash the bananas with a fork.
On the side, whip butter with
sugar. Add salt, vanilla, grated
lemon peel and cinnamon. Blend
well.

Slowly incorporate the eggs one at
a time and keep whipping with a
whip. Add smashed bananas and
knead, then add sifted flour, yeast
and blend together.

Blend until the mix gets
homogeneous and creamy.
Add half of: chocolate drops, dried
fruit and oat meals; blend.

Pour the mixture inside a floured
and buttered plum cake mould
and add the rest of the chocolate
drops, dried fruit and oat meals
on the surface.

Cook in a preheated static oven at
180° for 60 minutes.



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natura** ♥
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sara_loveartfood



Sara

COOKIES

**“(S)HE LOVES ME,
(S)HE LOVES ME
NOT”**



Ingredients

For 20 cookies:

200g of butter, at room temperature

130g of confectioner's sugar or honey

1 egg, at room temperature

Vanilla flavouring

A touch of salt

A touch of yeast for sweets

420g of Molino Sapiognoli Spelt flour

60g of dark chocolate, melted and slightly cooled

10g of dark cocoa powder

Procedure

Preheat the oven at 180° and cover the baking sheet with parchment paper.

With the mixer (or by hand), whip butter and confectioner's sugar, then add the egg and vanilla flavouring.

Add flour, yeast and salt.

The dough must be smooth and compact; if it's too sticky, gradually add extra flour. Divide the dough in half and add dark chocolate and dark cocoa powder to one half, kneading well. Make lots of little balls of each colour.

Make the cookies by interchanging 3 white little balls and 3 dark ones. Flatten with the palm of your hand and bake for about 15 minutes...

...then find out if (s)he loves you or not! ♥



di
**Azzurra
Gasperini**
IG Azzuchef



Azzurra

Molino Sapignoli

ed. 01/2023

RECIPE BOOK

"Learn to cook,
try new recipes,
learn from your
mistakes,
don't be scared.
But, above all,
have fun."

- **Julia Child**

chef, cookbooks author and
TV personality

