

Molini Lario

LAGO DI COMO, 1919

AUTENTICA FARINA LARIANA



PASTICCERIA

Gran Dolce

SHORTCRUST, PUFF PASTRY,
YEAST-LEAVENED PRODUCTS, PANETTONE



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The pursuit of excellence

The excellence of Molini Lario flours stems from our **use of the best domestic and foreign grains**, a **technologically advanced production process** that rewards maximum mixing flexibility, and **constant, rigorous monitoring** of the grains used and the flours produced in our analysis laboratories. The result is a **flour that meets the different needs of our customers**, while guaranteeing consistently high standards of quality.



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Gran Dolce

A key strength of Molini Lario is its line of flours developed specifically for **artisan pastry**. The selection of **high-quality grains**, suitable for producing these **pastry flours**, is combined with a milling process that enhances the flour's elasticity and its high water absorption capacity.





FROLLA

SHORTCRUST FLOUR is made from a blend of carefully selected high-quality grains and is particularly suitable for the production of **shortcrust pastry, pâte brisée, cookies, sponge, and cakes**. Thanks to its specific formulation, this flour allows for a shortcrust pastry with a particularly uniform structure and creates finished products with the ideal balance of crispness and firmness. When used in sponge cakes and other cakes, it ensures soft whipped mixtures and light, homogeneous finished products.

Rheological values: **W 170-190 | P/L 0.45-0.60**
AVAILABLE IN **10 KG** AND **25 KG** BAGS.

SFOGLIA

PUFF PASTRY FLOUR is made from a blend of carefully selected high-quality grains and is particularly suitable for the production of **cannoli, palmiers, sfogliatelle, savory snacks, vol-au-vents, and all types of puff pastry products**. This exceptionally soft flour allows for easy lamination, producing pastries with outstanding flakiness and crispness, excellent volume, and consistent results. It is also ideal for products that will undergo freezing.

Rheological values: **W 300-330 | P/L 0.45-0.55**
AVAILABLE IN **10 KG** AND **25 KG** BAGS.

LIEVITATI

YEAST-LEAVENED FLOUR is made from a blend of carefully selected high-quality grains and is particularly suitable for the production of **croissants, brioches, krapfen, bomboloni, and other yeast-leavened pastries**. This flour features excellent elasticity, high water absorption, and remarkable stability and consistency. For croissants and laminated pastries, it delivers outstanding lightness and flakiness. For all yeast-leavened products, it ensures excellent dough strength, uniform crumb structure, and high volume in the finished product. It is also well-suited for controlled fermentation processes.

Rheological values: **W 360-380 | P/L 0.45-0.60**
AVAILABLE IN **10 KG** AND **25 KG** BAGS.

PANETTONE

PANETTONE FLOUR is made from a blend of carefully selected high-quality grains and is particularly suitable for the production of **panettone, pandoro, colomba, veneziana, focaccia veneta, and other long-fermentation pastry specialties**. This highly elastic and well-structured flour allows for all types of festive pastry preparations with reliable results. It is also especially suitable for yeast-leavened products that must withstand freezing processes.

Rheological values: **W 420-450 | P/L 0.50-0.65**
AVAILABLE IN **10 KG** AND **25 KG** BAGS.



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Molini Lario Spa

Via dei Platani, 609 - Alzate Brianza (CO)
T. +39 031 630 491 - F. +39 031 632 546

www.molinilario.it | info@molinilario.it

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