



The international project “Pure Flour from Europe” Presents these Michelin-star chef recipes with organic wheat flour and organic semolina flour

*Michelin-star chef Angelo Carannante reveals the secrets of his organic flour gyoza
and tacos inspired by Italian tradition*

“**Pure Flour from Europe**” presents its organic flours with recipes from Michelin-star chefs. The first two recipes are the creation of **Italian chef Angelo Carannante, from the one Michelin star restaurant “Caracol” in Bacoli, province of Naples.**

The **programme**, promoted by **ITALMOPA** (the Italian Association of Millers) and co-financed by the **European Union** to promote exports of European organic wheat flour and organic semolina flour in **Canada** and **USA** will involve **some of the most renowned European chefs.**

These recipes, intended for other chefs, restaurant-owners, hospitality professionals, consumers and opinion-leaders, demonstrate not only the **versatility** and **uniqueness** of Italian and European organic flour and organic semolina flour but also provide excellent suggestions on how to use them. **Chef Carannante** proposes: “**Gyoza filled with octopus cooked Luciana-style**” made with Italian organic flour



THE EUROPEAN UNION SUPPORTS
CAMPAIGNS THAT PROMOTE HIGH
QUALITY AGRICULTURAL PRODUCTS.





and **“Parmesan tacos with mixed leaf, pear and almond salad”** made with organic semolina flour.



THE EUROPEAN UNION SUPPORTS CAMPAIGNS THAT PROMOTE HIGH QUALITY AGRICULTURAL PRODUCTS.





In his **gyoza** recipe, **Japanese cuisine** meets Italian tradition. These **ravioli**, made with organic wheat flour and tapioca flour, have a **filling of octopus cooked Luciana-style**, a traditional, popular dish from the old fisherman's quarter of Santa Lucia, in **Naples**. The fishermen, known as "luciani", were famous for their catch of **octopus** which they stewed with fresh tomato, black Gaeta olives parsley and capers.

And for the **tacos**, **Italian tradition** meets **Mexican tradition**: **this famous street food becomes a star recipe**, crispy and flavored with parmesan, filled with a delicious fresh salad of bitter leaves, pear and almonds.

«I am delighted to work with the **"Pure Flour from Europe"** Programme» – chef **Carannante** comments – «and its important objective to **increase awareness and recognition of the quality and uniqueness of EU-certified organic- flours** among



THE EUROPEAN UNION SUPPORTS CAMPAIGNS THAT PROMOTE HIGH QUALITY AGRICULTURAL PRODUCTS.





restaurant professionals, opinion-leaders and consumers in the USA and Canada, as well as show their versatility for use in our recipes, as chefs ».

Contact us

www.pureflourfromeurope.ca

Social Media

Pure Flour from Europe CA fb: <https://www.facebook.com/Pure-Flour-from-Europe-CA>

Pure Flour from Europe CA Insta: <https://www.instagram.com/pureflourfromeuropeca>

YouTube

[Profile CA](#)



THE EUROPEAN UNION SUPPORTS CAMPAIGNS THAT PROMOTE HIGH QUALITY AGRICULTURAL PRODUCTS.

