

MADE IN ITALY



MOLINO BRESCIANO

a century of cornmeals and tradition



*a century of Brescia's
polenta*



The entrance of Molino Bresciano

The processing of corn to the **MOLINO BRESCIANO** is an activity that has more than a century of tradition.

For nearly three generations, the family is present in the milling sector and is distinguished by high quality of their products, thanks to seriousness and the rigor in its job.



The internal courtyard, where most of the Molino's activities happen.



The “Vicolo del Molino” (Molino’s Alley) which leads to the entrance.

Molino Bresciano's receiving pits.



Storage silos.





The warehouses, weight scale and silos of Molino Bresciano.



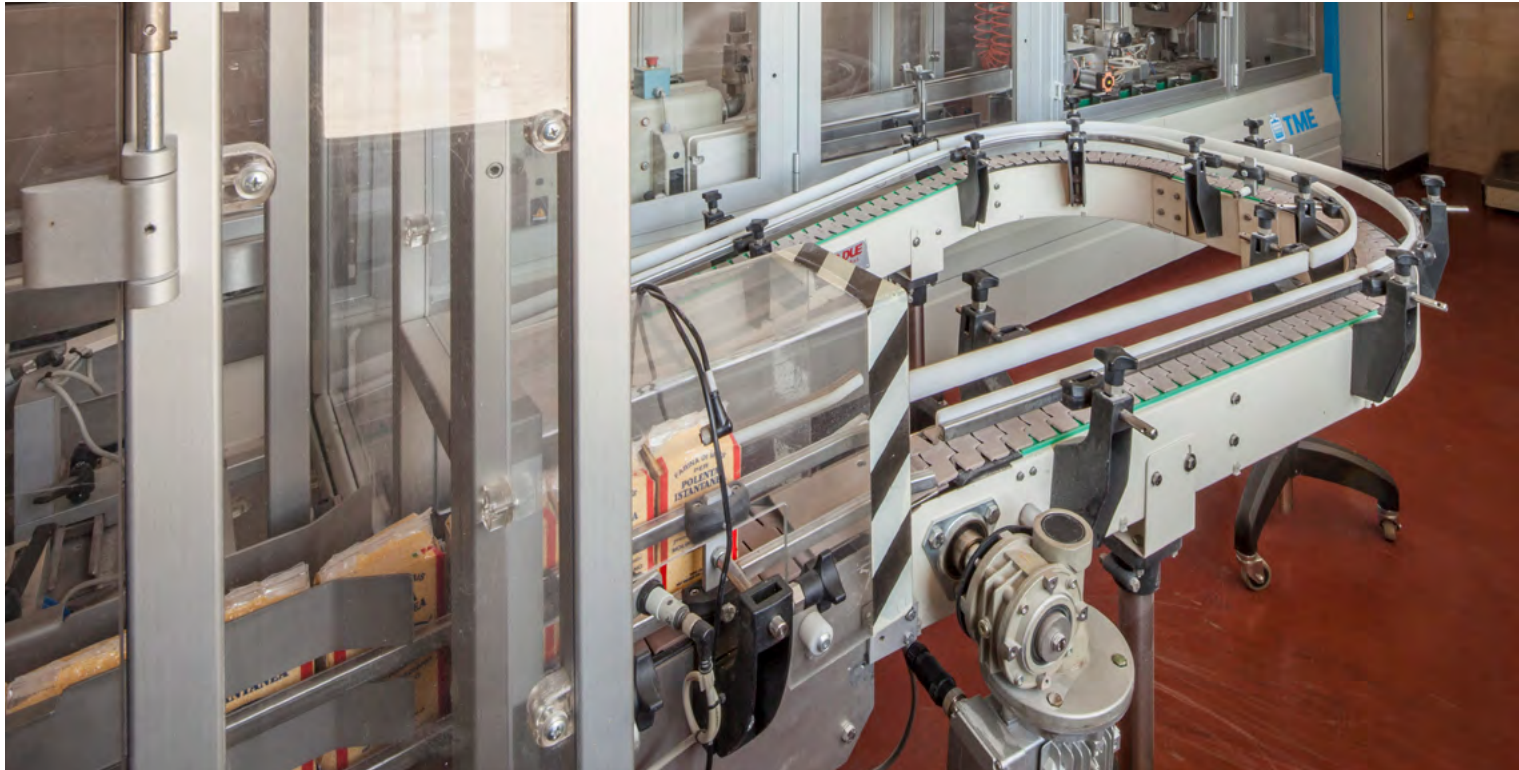
A slice of the old farmstead.

The analysis lab guarantees top notch quality of the raw material.



Careful analysis of kernels.

The packaging line of "La Bresciana".



The cornmeals are packaged with modern machines and in optimal igienical conditions.



The temperature controlled warehouse.



A slice of the courtyard and the temperature controlled warehouse.

Who chooses **“LA BRESCIANA”** turns out to a product from selected maize, worked following criteria that respect the tradition while following the latest technology, thus ensuring optimal conditions for freshness.

The reliability, professionalism and passion in the activity are confirmed in an increasingly extensive and careful clientele.





our products



MOLINO BRESCIANO



FARINA DI MAIS

BRAMATA

1000 and 5000 g
package



FARINA DI MAIS

FIORETTO

500, 1000 and 5000 g
package



FARINA DI MAIS

BRAMATA BIANCA

1000 and 5000 g
package



FARINA DI MAIS

ISTANTANEA BIO

500 g vacuum
package



FARINA DI MAIS

ISTANTANEA

500 g package and
vacuum package

Once ready, polenta is overturned on a wooden cutting board to be later served and tasted.



POLENTA

origins and characteristics

Polenta is an Italian dish having ancient origins, made from cornmeal. Traditional dish of many northern and central Italy regions.

Originated as a low income dish, today is prepared and served along side traditional recipes or modern variants aswell as rich and elaborated dishes.

Among the cornmeals, the yellow variant is without a doubt the most common, but a peculiar white type is often used,

extracted from a special maize variety. Today the cornmeals can have coarse grain, called Bramata, ideal for dry polentas or fine grain, called Fioretto, used for more creamy and soft polentas.

Polenta has the great ability to accompany and enhance flavours, as it can be enjoyed with meat stew, fish based recipes, cheese and both meat and vegetable sauces.



FARINA DI MAIS

BRAMATA



1000 and 5000 g
package

BRAMATA CORNMEAL

Derived from yellow corn flour (granturco o mais), using only the glass part.
Has granular texture to the touch and crystalline creep.

You use it in cooking for the preparation of the classic “polenta” served with flavoured dishes or industrially for the preparation of corn snacks.

A natural alternative to bread or pasta.

INSTRUCTION FOR PREPARATION OF “POLENTA” (CORNMEAL PORRIDGE)

Does for 4/5 persons

INGREDIENTS:

water 2 lt. maize meal 400 g., cooking salt 1 tablespoon.

- Make previously boil salt water.
- Pour the maize meal delicately to prevent clots formation.
- Mix to amalgamate the maize meal to water; then cover to prevent dispersion of water vapour.
- Cook the cornmeal porridge in this way for 30 minutes, mixing off and on. The Cooking in presence of water vapour allows the preparation of a cornmeal porridge soft and uniform.
- When the cooking is finished, pour the cornmeal porridge in a terrine previously wet; let it stand for 2/3 minutes and place it on a chopping block.

Grilled Bramata Polenta with roasted Pachino tomatoes and creamy goat cheese.



Bramata Polenta with grilled sausages.

FARINA DI MAIS

FIORETTO



500, 1000 and 5000 g
package

FIORETTO CORNMEAL

Thinner grain yellow corn flour, allowing the preparation of a more creamy polenta than classical made using bramata.

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- Cook the cornmeal porridge in this way for 30 minutes, mixing off and on. The Cooking in presence of water vapour allows the preparation of a cornmeal porridge soft and uniform.
- When the cooking is finished, pour the cornmeal porridge in a terrine previously wet; let it stand for 2/3 minutes and place it on a chopping block.

Alba truffle flakes and raw egg on a creamy bed of Fioretto Polenta.



Fioretto Polenta with bolognese.



FARINA DI MAIS

BRAMATA BIANCA



1000 and 5000 g
package

WHITE BIANCA CORNMEAL

White corn flour derived from coarse to soft polenta.

In addition to the classic mushrooms, sausage or cheese recipe, white polenta can easily be combined with seafood, shellfish and fish-based condiments.

INSTRUCTION FOR PREPARATION OF "POLENTA" (CORNMEAL PORRIDGE)

Does for 4/5 persons

INGREDIENTS:

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- Make previously boil salt water.
- Pour the maize meal delicately to prevent clots formation.
- Mix to amalgamate the maize meal to water; then cover to prevent dispersion of water vapour.
- Cook the cornmeal porridge in this way for 30 minutes, mixing off and on. The Cooking in presence of water vapour allows the preparation of a cornmeal porridge soft and uniform.
- When the cooking is finished, pour the cornmeal porridge in a terrine previously wet; let it stand for 2/3 minutes and place it on a chopping block.

Mix of small fried fishes on white Bramata Polenta.



Musky octopus soup on white Bramata Polenta.



FARINA DI MAIS ISTANTANEA BIO



500 g
vacuum package

INSTANT BIO CORNMEAL

Extracted from milling of biological yellow cornmeal, carefully chosen to guarantee a gluten-free product ready in a few minutes. It combines surprisingly well with spit-roast, braises or red meat stews, it can also be served fried as a very tasty and ductile side dish.

INSTRUCTION FOR PREPARATION OF "POLENTA"

Does for 4/5 persons

INGREDIENTS:

water 2 lt. maize meal 400 g., cooking salt 1 tablespoon.

- Bring to boil 1 liters of water, add two teaspoons of salt. Pour in the meal, stirring with a Whisk. Cover with a lid and stir with a wooden spoon.
- Cooking time 8 to 10 minutes, dependin on the desired consistency.

Bio Polenta with beef meatballs and tomato sauce.



Bio Polenta with Brescia's spit-roast.



FARINA DI MAIS ISTANTANEA



500 g
package and
vacuum package

INSTANT CORNMEAL

Yellow corn flour characterized by particular finer grain that allows even perfect cooking in a few minutes, also conserving its own natural flavor.

INSTRUCTION FOR PREPARATION OF "POLENTA"

Does for 4/5 persons

INGREDIENTS:

water 2 lt. maize meal 400 g., cooking salt 1 tablespoon.

- Bring to boil 1 liters of water, add two teaspoons of salt. Pour in the meal, stirring with a Whisk. Cover with a lid and stir with a wooden spoon.
- Cooking time 8 to 10 minutes, dependin on the desired consistency.

Creamy Instant Polenta with melted Gorgonzola cheese.



Sweet Instant Polenta mini patties with pears in red wine sauce.



NUTRITIONAL PROPERTIES

Polenta is at the same time a very nutritious and equilibrated dish.

With 100 grams of polenta, about 8 grams of proteins, 1 gram of fats, 77 grams of carbohydrates and 2.8 grams of dietary fiber are absorbed.

The contribution of iron and phosphorus is also noteworthy, superior compared to other cereals and derivatives. Excellent are the vitamin qualities, especially vitamin A and vitamin PP.

If not accompanied by overly fat condiments it's an easily digestible food, suitable both for younger and older people. Polenta it's also gluten-free, suitable for celiacs.





*traditional brescian
polenta since forever*

MADE IN ITALY





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