

Excellence
in Food
&
Provisions

Buratto Wheat Flour

Mulino Marino 5kg

"Buratto Flour" by Mulino Marino . This organic Typo 1* flour is traditionally stone ground and gets its name from its buttery quality "buratto". The whole grain is ground in one step retaining the germ and bran. The Buratto Flour retains all of its wheat germ oil and is prized as a "fatty" flour. After the stone grinding, it is then roller milled carefully keeping the temperature low to produce a soft fine , Typo 1 flour. Buratto has a fragrance and taste that is not typical of other wheat flours. It produces a great pasta and lovely baked goods, but it is especially prized in bread making.

* Type 1 or high protein flour. This is a flour that has been milled and sieved to the "white " stage but still has a higher gluten (protein content) than a general purpose flour (or 0 flour). This flour is often

called bread flour because it retains enough of the endosperm (bran) to give it texture and flavour without actually introducing "whole bran" , which cuts the gluten strands with its sharp edges. There is a fine line between the flour containing too much of the whole bran, making it dense and heavy and the amount that will produce a flavoursome stretchy dough. This flour is great for pizza dough and bread, without being too fluffy and "bready".



Mulino (Flour Mill)
Marino (Family)