

new

bella lucia



made in italy and
tossed by hand



straight from italy

pizza and pinsa crusts



www.bella-lucia.de | [@bellalucia.food](https://www.instagram.com/bellalucia.food)



it's pizza o'clock!



... true italian originals

Explore our Mediterranean range – now with fresh pizza crusts straight from Italy. Channel your inner pizza chef with authentic pizza dough from southern Italy. Unbeatable flavor and effortless prep. Pair this product with our recipe ideas to wow your customers every time. Just a few ingredients and you'll be serving up perfect pizzas in minutes.



pizza serrano

Ingredients:

- pizza crust
- 4 tablespoons (80 g) tomato pulp
- 80 g shredded cheese
- 1/2 teaspoon pizza seasoning
- small pinch of salt
- 2 strips marinated zucchini
- 2 each yellow and red bell pepper fillets
- 4 red cherry tomatoes
- 4 marinated olives

pizza antipasti

Ingredients:

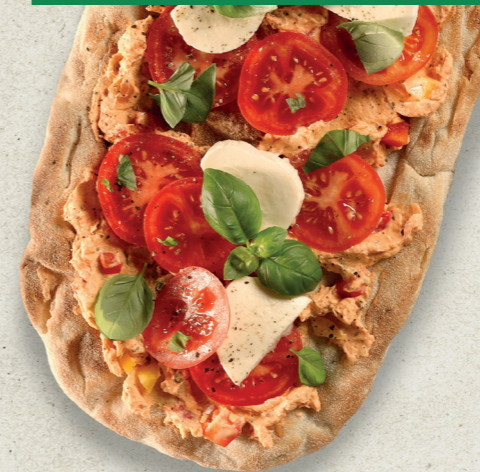
- pizza crust
- 4 tablespoons (80 g) tomato pulp
- 80 g shredded cheese
- 1/2 teaspoon pizza seasoning
- small pinch of salt
- 4 slices Serrano ham
- 27 g or 1 handful arugula



pinsa with grilled vegetable spread

Ingredients:

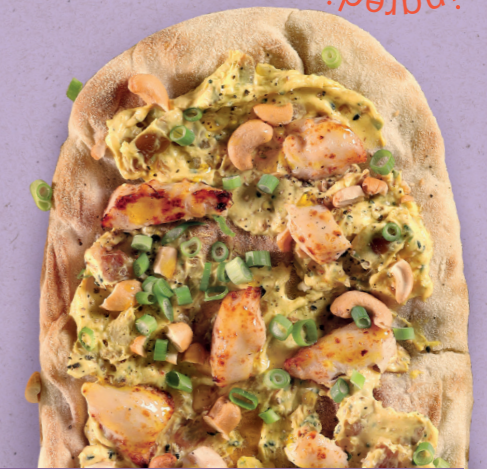
- baked pinsa
- 160 g grilled vegetable spread
- 1 medium-sized vine tomato
- 4 slices mozzarella (45% fat)
- basil leaves
- freshly ground pepper



pinsa crust with curry-date spread

Ingredients:

- baked pinsa
- 200 g curry-date spread
- 80 g grilled chicken breast, in strips
- salted roasted cashews (to taste)
- rings of scallion greens (to taste)
- grüner Anteil



it's pinsa o'clock!

No refrigeration needed!

... a real crowd favorite!

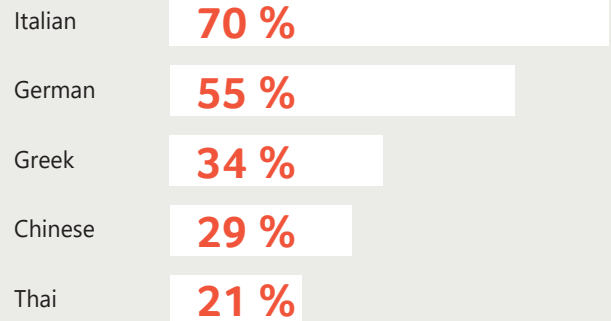
This trending product is sure to instantly win you over. Joining the move toward fresher flavors, it is made with farina, pre-baked in a stone oven and next-level delicious. Every bite is like a vacation in southern Italy. Just like our pizza dough, our pinsa dough is hand-tossed, with a longer proofing time adding to the flavor. Unlike pizza, pinsa is fully baked as is, then topped with delicious ingredients. Need inspiration? Try these two creative ideas.

authentic pizza & pinsa dough from italy

-  Quick and easy without thawing - ready for immediate use
-  24-hour proofing (longer dough development)
-  Genuine Italian origin
-  True Italian taste — made in Italy
-  Made with farina 00
-  Baked in a stone oven
-  Fresh food is in demand
-  Sourdough base
-  Hand-tossed



**italian cuisine:
both a timeless favorite and
a trend with staying power.**



Italian cuisine tops the popularity rankings in Germany by a wide margin!

Source: Rheingold Remote Food Culture Study, 2018

our new products at a glance

Item no.	Item description	Grams	EAN/unit	EAN/case
477827	Pizza Base (PU: 8 pieces)	250 g	4051009038194	4051009038200
877593	Pinsa Base (PU: 2 pieces)	250 g	4051009039085	