

WHEN  
QUALITY MEETS  
PERFECT TASTE!

*Pinsa*



WITH LOVE

**minit**<sup>sss</sup>



## PINSA DOUGH PRODUCTION PROCESS

- 1. Flour blend:** A special mix of flours – wheat, soy, and rice – is used for pinsa, ensuring lightness and crispiness of the dough.
- 2. Biga:** The starter dough is mixed with other ingredients (flour, water, salt), creating a fluffy dough with the perfect structure.
- 3. Long fermentation:** The dough undergoes a long fermentation process, allowing full development of flavours and a delicate texture.
- 4. Shaping and baking:** The dough is shaped into the oval form typical of pinsa, then baked at a high temperature, achieving the perfect balance of crispiness and softness.

**RESULT – A UNIQUE AND AUTHENTIC PINSA.**



# WHEN QUALITY MEETS PERFECT TASTE!

Taste the true combination of simplicity and elegance that will transport you to the heart of Italy.

**Pinsa** is prepared using natural sourdough and flour. Sometimes nicknamed “fluffy pizza”, has a crispy crust on the outside and its very soft and perfectly fluffy on the inside. The original recipe dates back to antiquity, when it was one of the staple foods of the people living within the walls of Rome.

**PINSA** is prepared using natural sourdough and a blend of flours: rice, soy, and wheat flour. The dough's delightful flavour is enhanced by the addition of olive oil.

The exceptional flavour of pinsa dough can be attributed to the interplay of several types of flours. Wheat flour provides energy, rice flour is exceptionally fine and gives the dough remarkable fluffiness, while soy flour has a high protein content, which helps achieve optimal strength and digestibility of the dough. The medium-thin dough is created by adding our natural sourdough.

Compared to standard pizza dough, more water is used in its preparation, resulting in a thinner, lighter texture.

**BIGA** is a type of pre-fermentation commonly used in traditional baking, and MINIT's pinsa is made using this method. This "preferment" is a stiff dough characterized by its high hydration. The biga process ensures a light and fluffy texture. The entire production process takes 36 hours, allowing the flavours to fully develop.

## MAIN BENEFITS OF PINSA

- **Baked in a traditional pinsa oven**
- **Traditional oval shape**
- **36-hour production process**
- **Made with natural sourdough**







150g

**minit**<sup>sss</sup>  
**PINSA**  
WITH SALAMI

Let yourself carry away by a bold flavour that will win you over from the very first bite! Delicately crispy dough is topped with delicious Sibír salami, renowned for its rich, spicy aroma that gives every bite a unique character.

**MAIN INGREDIENTS**

- 60% Dough
- 10% Tomato base
- 10% Salami Sibír
- 10% Cherry tomatoes
- 8% Cheese (gouda + chives)

---

						
150g	-18°C	-	200°C	8min	✓	60

---

Allergens: 1, 7





150g

**minit**<sup>sss</sup>  
**PINSA**  
RUSTICO

Indulge in the true taste of home! Delicately crispy dough is topped with exceptional salami, boasting a rich flavour and an authentic recipe inspired by traditions. The perfect harmony of classic tastes and a modern twist will delight anyone who values quality and excellence.

- MAIN INGREDIENTS**
- 60% Dough
  - 10% Tomato base
  - 10% Farmer's salami (6 slices)
  - 12% Cherry tomatoes
  - 8% Cheese (gouda+chives)

---

						
150g	-18°C	-	200°C	8min	✓	60

---

Allergens: 1, 7







150g

**minit**<sup>sss</sup>  
**PINSA**  
DALMACIA

Taste the sun-kissed flavours of Dalmatia in every bite! We bring you a unique combination of delicately crispy dough and juicy salami, capturing the true essence of the Mediterranean. Indulge in this gourmet experience anytime, anywhere!

**MAIN INGREDIENTS**

- 61.3% Dough
- 10% Tomato base
- 10% Salami Dalmacia (3 slices)
- 6.7% Marinated tomato cubes (basil, oregano)
- 12% Cheese (gouda, mozzarella)

---

						
150g	-18°C	-	200°C	8min	✓	60

---

Allergens: 1, 7





150g

**minit**<sup>sss</sup>  
**PINSA**  
CALABRIA

Traditional Italian pinza with delicate salami, cherry tomatoes, and melting cheese.

**MAIN INGREDIENTS**

- 60% Dough
- 10% Tomato base
- 6.7% Calabria salami (5 slices)
- 12% Cherry tomatoes
- 11.3% Cheese (gouda+chives)

---

150g	-18°C	-	200°C	8min	✓	60

---

Allergens: 1, 7





150g

**minit**<sup>sss</sup>  
**PINSA**  
POLLO

Indulge in the pleasure of every bite! On a delicious tomato base, juicy, lightly roasted chicken is spread, standing out with its rich flavour, while each bite brings a perfect harmony of tastes.

**MAIN INGREDIENTS**

- 60% Dough
- 13.3% Tomato base + BBQ sauce
- 20% Chicken meat with kebab flavor
- 6.7% Cheese (gouda + mozzarella + chives)

---

150g	-18°C	-	200°C	8min	✓	60	

---

Allergens: 1, 7





150g

**minit**<sup>sss</sup>  
**PINSA**  
CARBONARA

Discover the perfect harmony of flavours! A creamy base is complemented by juicy pieces of bacon that release their aroma with every bite. The entire composition is finished with fresh white onion, adding a subtle sweetness.

**MAIN INGREDIENTS**

- 63.3% Dough
- 10% Tomato base
- 13.3% Bacon + yellow onion
- 13.3% Cheese (gouda + chives)

---

						
150g	-18°C	-	200°C	8min	✓	60

---

Allergens: 1, 7







150g

**minit**<sup>sss</sup>  
**PINSA**  
MARGHERITA

Discover simplicity in its most delicious form! Delicately crispy dough is topped with a fresh tomato base, high-quality mozzarella, and a hint of fragrant basil and oregano. This iconic combination of flavours is a true celebration of traditional Italian cuisine.

**MAIN INGREDIENTS**

- 63.3% Dough
- 15% Tomato base
- 12% Cheese  
(gouda + mozzarella),  
(basil, oregano)

---

						
150g	-18°C	-	200°C	8min	✓	60

---

Allergens: 1, 7

# WE CREATE BAKERY EXPERIENCES



**MINIT SLOVAKIA, spol. s r.o.**  
Múzejná 208/1, 929 01 Dunajská Streda  
SLOVAKIA

[info@minitbakery.sk](mailto:info@minitbakery.sk)