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# A Michelin-star chef champions the "Pure Flour from Europe" project. A healthy and ethical philosophy in haute cuisine, thanks to the use of organic flour and organic semolina



## PR Newswire

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ROME, Feb. 15, 2023 /PRNewswire/ -- The "Pure Flour from Europe" project, managed by **ITALMOPA** (the Italian Milling Industry Association) and co-

Quote Lookup



(PRNewsfoto/Pure Flour From Europe)

## PRESENTS

the exclusive star menu for "a winter sea" created by one-star Michelin chef Angelo Carannante. Three signature recipes: [fresh spaghettone](#) cooked in anchovy extract, mussels, coffee, cinnamon, cocoa nibs and Sichuan pepper, [steak tartare](#) and a reinterpretation of his most famous dessert, the "[caracolato](#)". In this special menu, Carannante, who is considered one of the most important Michelin starred Italian chefs, showcases the importance of using organic flours and organic semolina, rich in nutrients, free of toxic

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To learn more about the quality and properties of organic flours and organic semolina made in the EU, visit our booth #5233 at the "Natural Products Expo West. The representatives of some of the most important Italian mills, including Molino Casillo (booth #5134), Molini De Vita (booth #5237) and Molino Grassi (booth #5235), will be there to provide you with all the information you need to identify the best organic flours and organic semolina for your table. It will be an excellent opportunity for journalists, influencers, chefs, distribution and catering professionals to understand more about this project and its objectives, discover other recipes and news related to the use of organic flour and organic semolina and experience in first person their exceptional taste thanks to the daily cooking sessions from our on-site chefs

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