



**The international project “Pure Flour from Europe”
Presents these Michelin-star chef recipes with organic wheat flour and organic
semolina flour**

*Michelin-star chef Angelo Carannante reveals the secrets of his organic flour gyoza
and tacos inspired by Italian tradition*

“Pure Flour from Europe” presents its organic flours with recipes from Michelin-star chefs. The first two recipes are the creation of **Italian chef Angelo Carannante**, from the one Michelin star restaurant **“Caracol”** in **Bacoli**, province of **Naples**.

The **programme**, promoted by **ITALMOPA** (the Italian Association of Millers) and co-financed by the **European Union** to promote exports of European organic wheat flour and organic semolina flour in **Canada** and **USA** will involve **some of the most renowned European chefs**.

These recipes, intended for other chefs, restaurant-owners, hospitality professionals, consumers and opinion-leaders, demonstrate not only the **versatility** and **uniqueness** of Italian and European organic flour and organic semolina flour but also provide excellent suggestions on how to use them. **Chef Carannante** proposes: **“Gyoza filled with octopus cooked Luciana-style”** made with Italian organic 0 flour



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and **“Parmesan tacos with mixed leaf, pear and almond salad”** made with organic semolina flour.



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In his **gyoza** recipe, **Japanese cuisine** meets Italian tradition. These **ravioli**, made with organic wheat flour and tapioca flour, have a **filling of octopus cooked Luciana-style**, a traditional, popular dish from the old fisherman's quarter of Santa Lucia, in **Naples**. The fishermen, known as "luciani", were famous for their catch of **octopus** which they stewed with fresh tomato, black Gaeta olives parsley and capers.

And for the **tacos**, **Italian tradition** meets **Mexican tradition: this famous street food becomes a star recipe**, crispy and flavored with parmesan, filled with a delicious fresh salad of bitter leaves, pear and almonds.

«I am delighted to work with the “**Pure Flour from Europe**” Programme» – chef **Carannante** comments – «and its important objective to **increase awareness and recognition of the quality and uniqueness of EU-certified organic- flours** among restaurant professionals, opinion-leaders and consumers in the USA and Canada, as well as show their versatility for use in our recipes, as chefs ».

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