

Our super-versatile LEGÙ BLEND of 4 steamed Italian legumes is the basis for all of our products



LEGÙ BLEND contains:

white beans, chickpeas, yellow split lentils, yellow peas

100% ITALIAN LEGUMES

RICH IN PROTEIN AND FIBER

GLUTEN FREE

LEGÙ® ITALIAN LEGUMES FLOUR BLEND

PACKAGING: 300g = 10,5oz / 600g = 21oz / 10kg=352oz

Steam cooking process allows legume proteins to bind with water (similar to gluten) enabling the end product to assume physical shape and form as with gluten. It's gluten-free but gives an elasticity comparable to regular wheat flour and is ideal for everything from sweet (cakes, biscuits, muffins, puddings) to savory (pizza, breadsticks, pancakes, gnocchi). LEGÙ BLEND can be used as a one-to-one replacement for traditional flour containing gluten.



PIZZA



SCHIACCIATA



FOCACCIA

It's a highly versatile product and can also be used as an excellent thickening agent and allergen free stabilizer (for use in mousses and creams)



TART



PUDDING



CINNAMON PANCAKES

LEGÙ BLEND can be used by adding at least 30% in combination with wheat based flour for a dough for products such as breadsticks, bread, pizza or focaccia, to obtain a product richer in protein and fiber, while being lighter, more easily digestible and far tastier.



BREADSTICKS



BREAD



HEALTHY PIZZA

LEGÙ® MIXES made with LEGÙ® FLOUR BLEND

PACKAGING: 120g (4,2oz) / 5kg (176oz)

- ✓ PIZZETTE MIX add only water, apple juice and oil.
- ✓ SCHIACCIATA MIX add only water.
- ✓ MUFFINS MIX add only apple juice.
- ✓ COOKIES MIX add only water and oil.



GET READY in 1 MINUTE by using only natural products

ITALIAN LEGUMES AND CEREALS

GLUTEN FREE

COCONUT SUGAR Low glycemic index **PACKAGING:** 250g (8,8oz)

BAKING NATURAL POWDER **PACKAGING:** 20g (0,75oz) / 1kg (35oz)