



**INNOVATION
TRADITION
CRAFTSMANSHIP**







Mr. Pilo comes from a **traditional** family specialized in the preparation of **bakery products**, in particular the handmade Cresce sfogliate. The double leafing (sfogliatura) is what makes the products so particularly crumbly even after it is cooked, becoming **tasty and digestible**.

The careful selection of **raw materials**, handmade products, a controlled packaging atmosphere and the correct treatment in all different phases allows us, to guarantee an **absolute excellent supply chain**.

And this allows us to feel as the sacred holders of values and culinary traditions of our territory, making us proud of the **quality** that characterizes all the specialties signed by Mr. Pilo.



CREFOLE SFOGLIATE

THE TRADITION

Similar to Piadine, but enriched with eggs, milk and other various ingredients. Handmade according to the family tradition.



CREFOLE SFOGLIATE WITH POTATO DOUGH



THE TASTE

They differ from the classic piadine, as well as the recipe and processing time. **The potatoes are in fact boiled, then left to cool and finally mixed with flour, eggs, milk, salt and various other ingredients.** Handmade according to the family tradition.

CREPOLE WITH POLENTA DOUGH

THE SUBSTANCE

Our grandparents' ancient recipe, according to which, once the polenta is prepared, it is left first to cool and then chopped and mixed with flour, eggs, milk and various other ingredients. **Handmade according to the family tradition.**



▶ WHOLEMEAL CREFOLE

THE LIGHTNESS

These are also similar to the classic Piadine, but enriched with eggs, milk and various other ingredients. **Following our grandparents' teaching, the wholemeal flour measurements used allows us to obtain a very delicate product, but at the same time, full of flavour.** Handmade according to the family tradition.



▶ SPELT CREFOLE SFOGLIATE



THE DELICACY

Thanks to an ancient recipe, these Crefole are obtained **by adding a little spelt to the original dough, enriched with milk, eggs and various ingredients, the component that helps to make the final result more tasty,** leaving however unaltered goodness and lightness. Handmade according to the family tradition.

▶ CREFOLE SFOGLIATE ALL'AROMA DI TARTUFO

THE AROMA

Enriched with eggs, milk and other various ingredients, including, of course, **the truffle aroma, typical of the Umbria-Marche Apennines.** Handmade according to the family tradition.



CREFOLE WITHOUT EGGS

THE FRAGRANCE

This product is a version that is the closest to the classic Piadina, but they are much more tasty, fragrant and crumbly. **They are enriched with milk and other various ingredients, but without eggs.** Handmade according to the family tradition.

**ALSO AVAILABLE
IN THE MINI VERSION
STARTING FROM
50 GRAMS A PIECE**



OUR PIADINE



SIMPLICITY

The Tasty Piadine are enriched with lard, an ingredient that gives them a full and satisfying flavor.

Piadine con Olio are instead prepared with an excellent Extra Virgin Olive Oil and seasoning that gives them a greater underlying delicacy.

OUR SNACKS (PATENTED PRODUCT)

THE ORIGINALITY

The Crefolini are obtained from the base product: the Crefole Sfogliate.
Also available: Wholemeal Crefolini.

The Crepolini are instead obtained from Crepole with Polenta dough.

Both our proposals recall a kind of "breadsticks crushed" about 2cm wide and ready to munch on at every moment of the day, to be accompanied by an appetizer, a salad or as a bread substitute. Dried in oven, crumbly and crunchy.



PANINO PINSATO

THE TASTE

Panino pinsato hand stretched to be even softer and digestible. To be cooked both on a hotplate or in an oven preheated to 240° until golden brown. To be stuffed as you desire, each combination will make it even more tasty and flavorful.



PIZZA BASE PINSATA



FANTASY

Pizza base pinsata hand stretched to make it more digestible and crumbly. Crispy outside, soft inside. To season as desired, margherita base (tomato sauce, mozzarella cheese and basil) or simply white with oil, salt and rosemary. To be cooked in a preheated oven at 240° until golden brown.

FOCACCIA BASE PINSATA

JOY

Focaccia base pinsata hand stretched to be even softer and easier to digest. To be cooked in a preheated oven at 240° until golden brown. To be stuffed as you desire, each combination will make it even tastier.





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