



SPECIALITY

F A R M F O O D S

PENTOLE AGNELLI- PROFESSIONAL COOKWARE

In 1907 Mr Baldassare Agnelli spotted an opportunity to create for the top Italian chefs of the day; a quality of cookware that they longed for. Pentole Agnelli started making professional cookware from an engineering shop over 100 years ago by forging very pure aluminium pans, a material of true innovation of that period. He had recognised the benefits in the kitchen of the properties of aluminium which still hold true today. Agnelli now have an expanded range of products.



These beautiful pans are made from Ollar Stone, a sort of compressed form of Talc otherwise known as soapstone because of its smooth texture. The pans are carved by small artisans in Italy; it is easy to carve and has been used for making cooking utensils for many centuries. It has natural non stick properties and holds heat very well- keeping food hot for up to 2 hours. They have thick copper bands around them to strengthen them and provide handles.

Cookware in soapstone takes us back to the dawn of the history of cooking, to a time when metal was not yet used for this purpose. Then, as now, soapstone was the ideal material for cooking, due to its particular thermal qualities. It heats up slowly and uniformly, thus cooking foods with all its surface area and not just with the bottom. It reaches and maintains the desired temperature while using minimal energy.



Aluminium Pans- These pans are light yet very robust. Non stick after proving but also available Teflon coated. Because they are so thick they hold lots of residual heat, ideal for searing. They are easy to clean and aluminium makes so much less noise in the kitchen!

Un-tinned Copper- We list 2 professional pans in this range which have specific use; Zabaglioni Pan and a Polenta Pan. Most copper pans are better for being tinned to prevent corrosion. However, for Zabaglioni and Polenta using untinned copper is much better as you need to use a metal whisk for Zabaglioni, and Polenta being very stodgy when cooking 'has a high boiling point' and tin may therefore easily be damaged.



Tinned Copper- The pans we list make fabulous kitchen to tableware for traditional Italian comfort food. Serving from this beautiful and very practical cookware creates a great atmosphere around your meal. This is a traditional risotto pan.

Tri-Metal- These professional pans are a sandwich of copper, aluminium and stainless steel. They are not suitable for induction but are one of the absolute best pans for use with gas. They clean easily, look great oven to table ware and are very hardwearing. They are non stick, dissipating the heat very evenly.



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