

THE NINA PITA EXPERIENCE

RECIPES AND MORE

NINA'S FAMILY STORY

The Nina Family Story starts with Nasri Nehmeh, who founded Nina Bakery in Haifa-Palestine, back in 1936. Twice he had to build his pita bakery from scratch. He combined both his skills, as a baker and as a blacksmith, so in 1958 he patented his invention of a cyclical automatic oven. By the time it was 1964, Nasri had fully automated his production line. Nasri put his heart and soul into his business and nowadays, the 2nd generation Nehmehs, represented by his children, does the same. They follow their father's mission to produce the best artisan pita on earth. The business, named after Nasri's daughter Nina, is lead with the same passion as by the founder. *Please read the complete story of Nasri on the special card*



Nina Bakery's unique and varied choice in pita bread is the ideal choice for foodservice and retail throughout the world. After winning the local customers in Israel since 1936, Nina Bakery has gone global, with customers from the USA to Japan and throughout Europe. Nina Bakery's growth goes steady and strong.

In close cooperation with Nina Bakery Haifa, Marlies Wolters and her team run the European market, using her experience and passion in the marketing of flat bread in the European foodservice and retail market. The European cold store, based in the Netherlands, supplies the entire European market whilst the bakery in Haifa serves the local customers and the rest of the world.

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ENJOY OUR PITA!

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NINA, THE ARTISANAL PITA

Nina Bakery's products range from small cocktail pita to XL pita and from round and oval to oblong shape. All products are available in wheat and whole wheat pita bread, with wheat za'atar breadsticks as the latest innovation.

If you would like to provide your customers with an artisanal product, that is slow baking processed and baked in a stone oven, with the best quality of entirely natural ingredients, for almost 80 years according to a family recipe, you should have them experience the Nina pita!

- **Pure recipe:** flour, water, salt, yeast and fibers
- **Clean label**
- **Slow baking process**
- **Stone oven baked**
- **Sour dough**

Supplied fully baked frozen,
great taste of freshly baked bread,
ready to use after defrosting!

*Certified quality for foodservice and retail:
All of Nina's Bakery's products are BRC certified.
All production processes fulfill the highest kosher standards,
Nina Bakery has been certified with
the Landau Certificate from Bni Brak*

NEED WE SAY MORE...?

The combination of quality and convenience makes Nina's pita the ideal choice for preparing your sandwiches, appetizers, meals and snacks. Offered fully baked frozen, Nina's pita tastes incredibly fresh directly after defrosting or after warming up.

The look is authentic with a great taste and a smell of freshly baked bread. Because the pita opens as an even pocket, it's ready immediately, to be filled for multiple purposes. The bread is airy, fluffy and moist, but remains stable while being prepared, filled and eaten. A Nina's pita is a healthy alternative with a high level of nutritional fibers and is cholesterol free.



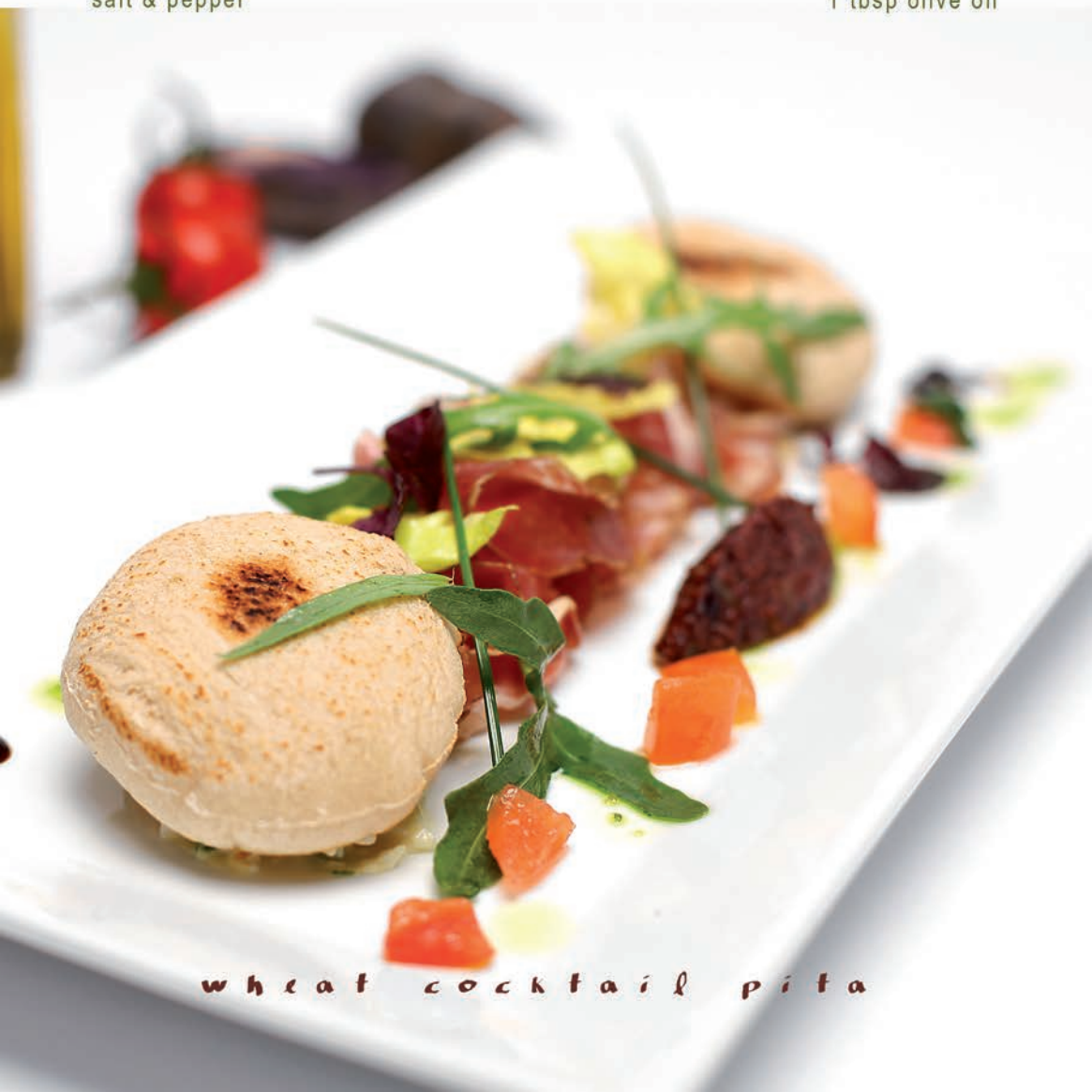
COPPA

4 PERSONS

WITH OLIVE TAPENADE & SAUCE VIERGE WITH TOMATO

200g Livar Coppa ham
3 tbsp Suerta Alta Picual olive oil
2 tomatoes sliced in small cubes
basil leaves
salt & pepper

olive tapenade
250g Taggia olives
1 tbsp capers
3 anchovy fillets
1 tbsp olive oil



wheat cocktail pita

SALMON

SMOKED SALMON & SHRIMPS, RICOTTA DIP & DRESSING

4 PERSONS

300g smoked salmon
100g shrimps
40g rocket
1 red onion, chopped
1 tbsp capers

ricotta dip
100g ricotta
100ml Greek yoghurt
grounded black pepper
2 tsp lemon juice
fresh dill

dressing
1 tsp honey
1 tbsp olive oil
2 tsp lemon juice
1 tsp mustard
0,5 garlic clove



wheat cocktail pita

SHEEP

4 PERSONS

SHEEPBURGER ON A STICK WITH TZATZIKI & RED PEPPER

250g minced sheep meat
1 rusk, 1 egg, 1 tsp mustard
0,5 red pepper without the seeds
pepper & salt
fresh mint & feta
2 garlic cloves

tzatziki

250g Greek yoghurt
1 tbsp olive oil
1 tbsp red wine vinegar
pepper & salt
grated cucumber



wheat cocktail pita

DIPPING

4 PERSONS

IN PARSLEYPESTO, LABENEH & TOMATO-BASIL TAPENADE

parsley pesto
bunch of parsley
1 small garlic clove
1 tbsp lemon juice
200ml olive oil
salt & pepper

za'atar labeneh
200ml low fat quark
za'atar
50ml olive oil
juice of half a lemon
salt & pepper

tomato-basil tapenade
3 tomatoes
basil leaves
50ml olive oil
pecorino and pine kernels
salt & pepper



various breadsticks

SPICY SOUP

4 PERSONS

OF FRESH TOMATOES, RAS AL HANOUT & CORIANDER

1,5kg fresh tomatoes

splash of olive oil

2 caramelised pink sweet onions

1 yellow and 2 red paprikas

1ltr fresh vegetablestock

1,5 tsp ras al hanout

seasoning

2 slices of laosroot

2 garlic cloves

coriander

parsley and lemonthyme

salt & pepper



z a ' a t a r b r e a d s t i c k s

VEGGIE SALAD

4 PERSONS

WITH FRESH BROAD BEANS & TOMATOES IN THREE COLOURS

3 coloured tomatoes
handfull of fresh broad beans
diced beetroot
feta cheese
1 head lettuce romano

dressing
balsamico
olive oil
salt & pepper



whole wheat breadsticks

STRAWBERRY

4 PERSONS

STRAWBERRY FIELDS FOREVER WITH A HONEY DRESSING

12 strawberries
4 chestnuts on brandy
2 fresh figs
125g clothed cream
1 tbsp honey caviar

dressing
honey
balsamico
olive oil



wheat cocktail pita

ASPARAGUS

COOKED LIVAR HAM WITH ASPARAGUS & EGG SALSA

4 PERSONS

12 green asparagus
200g Livar cooked ham
a few drops Suerte Alta Picual olive oil

salsa

3 range eggs
1 tbsp mayonnaise
1 tbsp cut chive
salt & pepper



wheat cocktail pita

TAPENADES

4 PERSONS

ON WHEAT AND WHOLE WHEAT COCKTAILPITA

houmous

300 grams chickpeas
1 garlic clove
1 tsp sesame oil
3 tbsp olive oil
salt & pepper
lemon juice

eggplant dip

2 eggplants
2 garlic cloves
2 tbsp olive oil
salt & pepper
lemon juice

guacamole

1 avocado
1 tbsp lime juice
1 hot pepper without seeds
1 pomodori tomato
1 tsp coriander
1 garlic clove
salt & pepper



all cocktail pita

KINNY'S KITCHEN

In my work as a caterer I'm always looking for great new products. Color, shape and taste give me the inspiration I need in my work.

After my first acquaintance with Nina Bakery I was very enthusiastic and started immediately to work with the cocktail pita. It's a wonderful and versatile product to work with. It didn't surprise me they won the Star of Maastricht for the nicest product shown at the EFFF 2010.














I hope that you'll get inspired by the cocktailpitas from Nina Bakery. That it may give you a refreshing look at a new generation pita bread!

Kinny Schram

Kinny's Kitchen
Catering, fooddesign & concepts



THE NINA PITA RANGE

THE PRODUCT	SHAPE	WEIGHT P/PIECE	CONTENTS P/CASE	CASES P/PALLET	ARTICLE NUMBER
	Nina pita X-large	ø 18 cm	200 g	30x200 g	96 V070
	Nina pita large	ø 15 cm	100 g	10x6x100 g	96 V010
	Nina pita large thin	ø 15 cm	80 g	17x5x80 g	96 V093
	Nina pita medium	ø 14 cm	80 g	12x6x80 g	96 V002
	Nina pita whole wheat medium	ø 14 cm	80 g	12x6x80 g	96 V009
	Nina pita mini	ø 11 cm	45 g	90x45 g	96 V007
	Nina pita cocktail	ø 6 cm	18 g	5 kg (±275)	96 V004
	Nina pita whole wheat cocktail	ø 6 cm	18 g	5 kg (±275)	96 V022
	Nina pita wheat oval	20x11 cm	100 g	10x5x100 g	96 V003
	Nina pita whole wheat oval	20x11 cm	100 g	10x5x100 g	96 V008
	Nina pita wheat sub	28x8 cm	100 g	50x100 g	96 V013
	Nina laffa wheat mini	ø 18 cm	70 g	70x70 g	96 V094
	Nina laffa wheat large	ø 30 cm	130 g	30x130	96 V095
	Nina breadstick whole wheat	20x2,5 cm	25 g	5 kg (±200)	96 V031
	Nina breadstick wheat za'atar	20x2,5 cm	25 g	5 kg (±200)	96 V032

PREPARING INSTRUCTIONS

Keep in the freezer at -18°C , but do not refreeze.

FOR COLD EATING

Defrost in a plastic bag on a rack at roomtemperature.

Depending on size, the pita is ready for use within 2 hours.

FOR WARM EATING

Convection oven with steam:

Warm the pita in a preheated oven for max. 5 min. at 120°C , add steam for max. 30 sec direct after inserting the pita in the oven.

Convection oven **without** steam:

Sprinkle the pita with some water and insert and warm the pita in a preheated oven for max. 5 min. at 120°C .





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