

PANETTONI, DESSERTS
AND EASTER DOVES

*Sweets by tradition
tasty for passion.*





Simple and quality ingredients

Sourdough is the queen of our leavened products and still is the one handed down over the years by our grandparents. It is thanks to her that panettone and doves rise naturally and have a more digestible dough, which can also be kept for 40 days after cooking. Thus the product is healthier and safer and you can consume it too several days after purchase.

The differences between naturally leavened products and with brewer's yeast they are immediately perceptible in their unique appearance, texture and flavor that only a natural yeast can give.

Our doughs are made with flours coming exclusively from Italian grains. For this we rely on trusted growers and millers, that guarantee a quality product, with rigorous controls along the supply chain.

We only use centrifuged butter, obtained from fresh milk milked in selected Italian farms. The centrifuge production gives the butter a quality superior and a sweeter flavor than surfaced butter. As bakers and artisans, we could only choose the best for our leavened products.



TRADITIONAL PANETTONE



A classic dessert of the Italian Christmas tradition: the sourdough "Panettone", with tasty zests of candied oranges. Made with high quality ingredients, pure sourdough with 72 hours of rising. Great taste with a fluffy consistency for the maximum digestibility.

The zests of candied oranges, amalgamated in every inch of the delicious sourdough. The incredible mouthwatering scents and fluffiness of every single slice.

INGREDIENTS

Type "0" Soft White Wheat Flour, raisin (14,96%), **Egg Yolk, Butter, Cane Sugar, candied oranges zests (candied orange zests, glucose syrup-corn fructose, cane sugar, lemon juice) sourdough (type "0" Soft White Wheat Flour, water) corn glucose, honey, powdered milk, emulsifier, soy lecithine, salt, orange essence.**

DARK CHOCOLATE PANETTONE



A luscious variant of the classic sourdough panettone, with high quality chocolate chips and toothsome dark chocolate glaze. Made with 72 hours of rising sourdough for the maximum digestibility, it does not contain raisin or candied fruits. The high-quality dark chocolate chips, amalgamated in every inch of the delicious sourdough, provide a yummy bitter cocoa taste to the panettone.

The combination between the dark chocolate glaze and the incredible smell of the dough. The fluffiness of the slices.

The perfect dessert for all of the sweet tooth out there.

INGREDIENTS

Type "0" Soft White Wheat Flour, dark chocolate chips (18,8%) (**cocoa paste, cane sugar, emulsifier leticin of soybean**) , **Butter, Egg Yolk, sugar, water, sourdough (type "0" Soft White Wheat Flour, water) corn glucose, honey, powdered milk, salt, heavy cream, cocoa powder, pectin.**

GLAZE INGREDIENTS:

Dark chocolate.

BLACK CHERRY PANETTONE



A luscious variant of the classic sourdough panettone, defined by a rich but at the same time gentle taste, with sour cherries in syrup. Made with 72 hours of rising sourdough for the maximum digestibility.

With each and every bite, your mouth will experience the taste of heaven: the sour taste of the black cherries meets the sweet and flavor dough. An unforgettable mixture of senses hard to forget.

INGREDIENTS

Type "0" Soft White Wheat Flour, black cherries (19,2%) (**black cherries, sugar, glucose syrup, water, acidifier, Acid Citric, concentrated black cherry, anthocyanins extracted from plants, flavors) Butter, Egg Yolk, water, white sugar, sourdough (type "0" Soft White Wheat Flour, water) corn glucose, honey, powdered milk, emulsifier, soy lecithine, salt, natural black cherry scent, powdered vanilla-**

FOREST FRUITS PANETTONE



A luscious variant of the classic sourdough panettone, with fresh red fruits and white chocolate. Made with 72 hours of rising sourdough for the maximum digestibility. A triumph of red fruits: black currant, red currant, strawberries, blackberries, blueberries for an explosion of tastes that will conquer you.

The amazing combination between the forest fruits with the delicate flavor of the white chocolate glaze.

INGREDIENTS

Type "0" Soft White Wheat Flour, **forest fruits (20%) (black currant, red currant, strawberries, blackberries, blueberries), Glucose syrup, sucrose, acidifier, E330 Acid Citric, Preservatives, E202 Potassium sorbate, Butter, Egg Yolk, white sugar, water, sourdough (type "0" Soft White Wheat Flour, water) white chocolate chips (7,5%), honey, powdered milk, emulsifier, soy lecithine, salt.**

ORGANIC PANETTONE



The Christmas dessert par excellence in organic version has the typical irregular alveolatura, completely natural leavened and without artificial flavors or preservatives. The Italian Organic grains and the citrus freshness of candied oranges enhance its classic, but timeless, taste.

What makes our Panettone so special?

The candied oranges, set in the alveoli of the dough naturally leavened, give a delicate fragrance to the dough and also keep it particularly soft and loose to the palate. A sweet that will make you fall in love!
*All ingredients come from certified organic farming.

INGREDIENTS

Type "0" Wheat flour*, sultanas* (14.96%), **YOLK EGG***, **BUTTER***, cane sugar*, water, orange peel candied fruit*(6.3%) (candied orange peel, glucose-fructose syrup, sugar cane, lemon juice), **NATURAL YEAST***, corn glucose*, honey*, **MILK POWDER***, emulsifier: lecithin* **SOY***, salt, orange essence*
*Organic ingredients

CHOCOLATE ORGANIC PANETTONE



The Christmas dessert par excellence in organic version has the typical irregular alveolatura, completely natural leavened and without artificial flavors or preservatives. The Italian Organic grains and the dark chocolate drops enhance its taste, giving an extra touch of sweetness.

What makes our Panettone so special?

The chocolate drops, set in the cells of the dough naturally leavened, give a Bitter cocoa aftertaste that goes perfectly with the sweetness and fragrance of sweet bio. A taste experience to bite!
*All ingredients come from certified organic farming.

INGREDIENTS

WHEAT FLOUR type "0"(*), dark chocolate chips*(*) (18.8%)(**pasta cocoa***), cane sugar(*), emulsifier: **SOY lecithin***, **BUTTER***, **YOLK EGG***, cane sugar(*), water, **NATURAL YEAST*** (**WHEAT FLOUR SOFT** type "0"(*), water), corn glucose(*), honey(*), **MILK POWDER***, salt.
(*) Organic ingredients



TRADITIONAL COLOMBA

Almonds, hazelnuts and granulated sugar on the outside. Italian flour, egg yolk, water and sourdough inside. Simple ingredients which, combined with the leavening of more than 72 hours, give life to the dove traditional Easter, handmade for you.

Handcrafted candied fruit with Washington orange peel Calabria, egg yolk from free-range hens, flours of Italian wheat, butter obtained from 100% Italian cream, acacia honey.

INGREDIENTS

SOFT WHEAT flour type "0", candied orange peel (18.65%) [candied orange peel, glucose-fructose syrup, sugar cane, lemon juice], **BUTTER**, **EGG YOLK**, water, cane sugar, **NATURAL YEAST** [SOFT WHEAT flour type "0", water], honey, corn glucose, **MILK POWDER**, salt, essence of orange.

ICING INGREDIENTS

cane sugar, **EGG white**, **granulated sugar**, flour of **ALMONDS**, **HAZELNUT** flour, corn flour, potato starch.

PISTACHIO COLOMBA



The cake is made with the historic sourdough and leavened over 72 hours, for a maximum digestibility. The long processing process makes the dove soft, as if it were just baked. A small jewel, embellished with a sac poche with spreadable pistachio that it will allow you to fill your Colomba. Two are the peculiar characteristics of the Colomba: the soft pasta flavored with pistachio, which nestles in the alveoli of the dough, naturally leavened, and the icing to the white chocolate, dotted with fragrant pistachio grains, with the addition of whole pistachios. A sensory experience, all to bite.

Ingredients

WHEAT FLOUR type "0", BUTTER, EGG YOLK, water, sugar granulated, NATURAL YEAST (WHEAT FLOUR type "0", water), pistachio paste (5.1%), honey, MILK powder, honey, emulsifier: SOY lecithin, salt.

Icing ingredients

white chocolate (sugar, whole milk powder, cocoa butter, emulsifier: lecithin of SOY, natural aroma: vanilla)

PISTACHIO CREAM

Sugar, sunflower oil, cocoa butter, pistachio (15%), SKIM MILK in powder, LACTOSE, sunflower lecithin.

BLACK CHERRY COLOMBA



A crunchy icing covers the Easter Colomba naturally leavened under the watchful eyes of our master bakers. Black cherry explodes in its soft heart, for a taste Unique that conquers young and old.

Black cherry, egg yolk from hens raised on the ground, Italian wheat flour, butter made from 100% Italian cream, acacia honey.

Ingredients

WHEAT FLOUR type "0", candied orange peel (18.7%) [orange peel, candied fruit, glucose-fructose syrup, cane sugar, lemon juice], BUTTER, YOLK EGG, water, brown sugar, NATURAL YEAST [WHEAT FLOUR type "0", water], honey, corn glucose, MILK POWDER, salt, orange essence.

Icing ingredients

Cane sugar, egg white, grain sugar, almond flour, flour hazelnuts, corn flour, potato starch.

EASTER COLOMBA WITH LIMONCELLO AND DROPS OF WHITE CHOCOLATE



Its dough is incredibly soft and easily digestible thanks to natural leavening. the artisan dove al limoncello and white chocolate is a masterpiece. Sicilian lemon peel, naturally grown in the fields of the sunny Italian island and candied fruit in our laboratory. For the filling, fragrant limoncello and chocolate drops handcrafted white, meticulously created by hand, for one dove with a decisive and essential character.

Ingredients

SOFT WHEAT flour type "0", lemon peel (14.5%) [lemon peel, glucose syrup, brown sugar], BUTTER, EGG YOLK, water, sugar, NATURAL YEAST [SOFT WHEAT flour type "0", water], chocolate chips white (4.6%) [sugar, cocoa butter, MILK POWDER, emulsifier: SOY leticin], limoncello paste (1.43%) [sugar, cocoa butter, glucose syrup, water, juice lemon, natural flavoring, thickener (agar-agar)], honey, corn glucose, MILK POWDER, salt.

Icing ingredients: white chocolate [sugar, butter of cocoa, MILK POWDER, emulsifier: SOY leticin].

EASTER COLOMBA BERRIES AND DROPS OF WHITE CHOCOLATE



Made according to tradition, it is a novelty of our line Easter. Its richness lies in the craftsmanship of the dough and in the choice of selected ingredients carefully by master bakers.

The dove is made with red currants, black currants, strawberries, blackberries and bilberry.

Ingredients

SOFT WHEAT flour type "0", berries (30%) [currant red, black currant, strawberries, blackberries, bilberry, syrup glucose-fructose, sucrose. Acidifier: Citric acid E330. Preservative: potassium sorbate E202], BUTTER, YOLK EGGS, water, granulated sugar, NATURAL YEAST [SOFT WHEAT flour type "0", water], chocolate chips white (7.5%), honey, MILK POWDER, emulsifier: SOY lecithin, salt.

Icing ingredients: brown sugar, EGG white, granulated sugar, ALMOND flour, HAZELNUT flour, corn flour, potato starch, cocoa.

TRADITIONAL COLOMBA ORGANIC

EASTER CAKE VEGAN



The taste of artisanal organic colomba meets the quality of exclusively organic, selected raw materials with care by our master bakers. The crunchiness of the external icing envelops the softness of the heart, naturally leavened for over 72 hours, for an experience to be savored slice by slice.

Handcrafted candied fruit with orange peel Washington di Calabria, egg yolk from free-range hens, Italian wheat flours, butter made from 100% Italian cream, acacia honey. All the ingredients are organic and Made in Italy.

Ingredients

SOFT WHEAT flour type "0" *, orange peel candied * (18.65%) [candied orange peel *, syrup of glucose-fructose *, cane sugar *, lemon juice *], **BUTTER ***, **EGG YOLK ***, water, cane sugar *, **NATURAL YEAST *** [SOFT WHEAT flour type "0" *, water], honey *, corn glucose *, **MILK POWDER ***, salt, essence of orange *.

Icing ingredients

cane sugar *, **EGG white ***, granulated sugar *, **ALMOND flour ***, **HAZELNUT flour ***, corn flour *, potato starch *.

(*) Organic ingredients.

The vegan colomba has a soft heart and rich in ingredients genuine, without eggs and milk proteins. It is an Easter cake produced with all the love of our master bakers: its taste is traditional and, at the same time, innovative, thanks to the selection of raw materials exclusively biological. A real dip in sweetness, to be shared with those you love in special moments.

The vegan colomba is made with only organic ingredients, without proteins or additives of animal origin. Leavening more than 72 hours makes the product soft and highly digestible; the filling of Sicilian candied oranges goes well with the crunchy icing and the granulated sugar coating.

Ingredients

SOFT WHEAT flour type "0" *, orange peel candied * (23%) [candied orange peel *, syrup of glucose-fructose *, cane sugar *, lemon juice *], **NATURAL YEAST *** [SOFT WHEAT flour type "0" (*), water], water, sunflower oil *, **SPELLED flour ***, **WHEAT gluten ***, **SOY proteins ***, emulsifier: **SOY lecithin ***, salt, orange essence *

Icing ingredients

cane sugar (*), **SOFT WHEAT flour type "0" (*)**, **ALMOND flour ***, **HAZELNUT flour ***, corn starch *, thickener (guar flour), granulated sugar (*)

(*) Organic ingredients.