

COLOMBA CIOCCOLATO E ALBICOCCA



CODE	95039
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	1 kg

Colomba with cocoa, dark chocolate and apricot drops

DESCRIPTION	Colomba with a cocoa mass dough, with dark chocolate 60% single origin from South America and the addition of apricot drops
APPEARANCE	Extremely soft and with a brown dough due to the use of cocoa mass; on the top is coated with a glaze of apricot jam and dark chocolate flakes
TASTE	Intense of chocolate, with a pleasant acid contribution given by apricot drops
PRODUCER	PANIFICIO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA
OUR SELECTION	For Easter we have chosen a selection by Antonio Follador that satisfies the expectations of lovers of the great classics, such as the Traditional Colomba and the Gubana, but also of slightly less traditional proposal, such as the Colomba with dark Chocolate and Apricots. For all of them one common denominator: careful selection of raw materials, productions with sourdough and respect for traditional leavening times
CURIOSITY	Antonio Follador's Easter cakes are made with sourdough and selected raw materials, such as 60% single-origin dark chocolate