

GUBANA



CODE	95040
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	800 g

A traditional Friulian leavened dessert, shaped like a snail, with raisins

DESCRIPTION	A traditional leavened dessert from the Friulian tradition, shaped like a snail, with a filling of raisins and dried fruit, blended with spices and liqueurs
APPEARANCE	Soft, with a small and even crumb structure; the filling is uniform and well distributed
TASTE	Rich and intense with dried fruit, balanced by the aroma of spices and grappa used to blend the filling
PRODUCER	PANIFICIO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA
OUR SELECTION	With Forno Follador, we have built a strong and trusting relationship over time. For Easter, we have selected a range that meets the expectations of classic dessert lovers, such as the traditional Colomba and Gubana, as well as those looking for something a bit less conventional, like the Chocolate and Apricot Colomba. One common denominator for all: careful selection of raw ingredients, the use of fresh sourdough starter, and respect for traditional leavening times
CURIOSITY	Antonio Follador's Gubana is made with refreshed sourdough starter and high-quality selected ingredients, such as Six Crowns Australian raisins