

COLOMBA DA TRADIZIONE IN SACCHETTO



CODE	95041
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	1 kg

Traditional Colomba enriched with orange and bourbon vanilla, in bag

DESCRIPTION	Soft leavened cake of the Italian tradition handcrafted by Antonio Follador with selected ingredients and sourdough
APPEARANCE	Extremely soft; the dough has an intense yellow colour, a diffused honeycomb structure and the candied fruits are well distributed
TASTE	Fragrant and buttery, the oranges and sweet vanilla immediately bring us back to the taste of tradition
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 Sicilian oranges candied fruit and Bourbon vanilla from Madagascar