

# COLOMBA ARANCIA E CIOCCOLATO



<b>CODE</b>	95053
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	1 kg

Cocoa Colomba with 60% dark chocolate and candied orange

## DESCRIPTION

Cocoa Colomba made with refreshed sourdough starter and enriched with cocoa mass in the dough, with single-origin 60% dark chocolate and vanilla, and cubes of candied oranges. It is covered with a cocoa glaze with granulated sugar and hazelnuts and is made with refreshed sourdough starter

## APPEARANCE

Extremely soft and with a brown dough due to the use of cocoa mass; on the surface, it is covered with a cocoa glaze, sugar sprinkles, and hazelnuts. Packaged in a transparent bag and in a box to keep its fragrance for a long time

## TASTE

Persistent notes of cocoa and vanilla, and cubes of candied oranges, which retain the amber color and the sweet and slightly acidic flavor of the fresh fruit

## PRODUCER

PANIFICIO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA

## OUR SELECTION

With Forno Follador, we have now established a solid relationship of trust: for Easter, we have chosen a selection that meets the expectations of lovers of great classics, such as the Traditional Colomba and Gubana, but also some less traditional proposals, like the Chocolate and Orange Colomba and the Chocolate and Apricot Colomba. For all of them, there's one common denominator: careful selection of raw materials, processing of fresh sourdough starter, and respect for traditional leavening times

## CURIOSITY

Antonio Follador's Colomba is made with refreshed sourdough starter and selected high-quality ingredients, such as single-origin 60% chocolate

## SUGGESTIONS

Excellent when enjoyed pure with a dessert wine such as an aged Marsala or dipped into Zabaione cream. It should be stored in a cool and dry place, avoiding direct exposure to light and heat sources