

L'OVO PISTACCHIO E AMARENE



CODE	95052
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	750 g

Easter sweet in the shape of an egg with white chocolate glaze and pistachio

DESCRIPTION	The classic dough of Colomba shaped like half an egg, enriched with Bronte DOP pistachio paste and candied cherries. Topped with white chocolate and pistachio glaze, and sprinkled with chopped pistachios. Made with refreshed sourdough starter
APPEARANCE	Classic dough of the Colomba in the shape of half an egg, the dough is soft and with good alveolation while the outer white chocolate glaze is thin but crunchy thanks to the pistachio grain with which it is coated
TASTE	In this unusual Egg, the traditional dough of the Colomba meets the unique, strong, and unmistakable flavor of pistachio, and associates it with the tastiness of candied cherries. The result is a perfectly balanced blend of flavors, allowing anyone who tastes it to experience a new adventure in the world of Follador pastry
PRODUCER	FORNO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA
OUR SELECTION	The Egg is packaged in an elegant box signed by Follador, designed to convey the brand's elegance. The packaging has been designed to ensure the correct preservation of the product and maintain all the characteristics of the Easter leavened product unaltered
CURIOSITY	Today, Antonio Follador is a guarantor member of the 'Consortium for the Protection of Refreshment Sourdough', which is committed to the protection, promotion, and valorization of bakery products made with the exclusive use of Refreshment Sourdough-without the addition of brewer's yeast, starters, or enhancers. The ultimate goal is the safeguarding of the craftsmanship of the processing and the supervision of the quality of leavened products
SUGGESTIONS	To be stored in a cool and dry place avoiding direct exposure to light and heat sources. It is advisable to consume within 75 days from packaging