

PANETTONE DA TRADIZIONE INCARTATO



CODE	95026
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COUNTRY OF ORIGIN **	Italy, Veneto
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WEIGHT	800 g
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**** ATTENTION: the origin of the raw material may be different**

Hancrafted Panettone of the Milan tradition, wrapped in bag

DESCRIPTION	Classic panettone made with rested flours, mother yeast, diced and candied Sicilian oranges and delicious Australian raisins six crowns
APPEARANCE	Extremely soft and with an intense yellow paste; the alveolation is widespread and the candied fruit and raisins are well distributed
TASTE	Fragrant and intense, the oranges and the reasins immediately bring us back to the scents of the Italian Christmas holidays
PRODUCER	FORNO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA
OUR SELECTION	Antonio says: "a good Pandoro or Panettone should remind a special flavour that connects with memory, family values and tradition"; Antonio is in love with Christmas cakes and is part of the Academy of the Masters of Mother Yeast and Italian Panettone
CURIOSITY	Antonio Follador's panettone is the result of the sum of processing with fresh mother yeast, patience, creativity and careful selection of raw materials that are enhanced at their best, without the addition of additives or preservatives
SUGGESTIONS	Perfect as dessert during the Christmas time