

COLOMBA ARANCIA E CIOCCOLATO



CODE 95066

COUNTRY OF ORIGIN Italy, Friuli Venezia Giulia

WEIGHT 800 g

Colomba cake with 60% dark chocolate and candied orange

DESCRIPTION

Traditional colomba made with refreshed sourdough starter and enriched with cocoa paste in the dough, with 60% single-origin dark chocolate, vanilla, and candied orange cubes; covered with a cocoa glaze with granulated sugar and hazelnuts

APPEARANCE

Extremely soft and brown in colour due to the use of cocoa mass; the surface is covered with icing

TASTE

Notes of cocoa and vanilla emerge, with pleasant citrus sensations from candied oranges

PRODUCER

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

OUR SELECTION

We have established a solid relationship of trust with Forno Follador: for Easter, we have chosen a selection that meets the expectations of lovers of the great classics, such as the traditional Colomba in two sizes, but also slightly less traditional options, such as the Chocolate and Orange Colomba or the original Ovo. All of these products have one thing in common: carefully selected ingredients, fresh sourdough and traditional leavening times