

COLOMBA DA TRADIZIONE IN SACCHETTO



CODE	95068
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	800 g

Traditional Italian leavened cake, 800 g size in bag

DESCRIPTION	Classic Easter cake, handcrafted by Antonio Follador using selected ingredients and refreshed sourdough yeast
APPEARANCE	Extremely soft; the dough has an intense yellow colour, a diffuse crumb structure and the candied fruit is well distributed
TASTE	Fragrant and buttery, oranges and sweet vanilla immediately bring us back to the flavours of tradition
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 offerings, 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 proving times
CURIOSITY	Antonio Follador's colomba is made with refreshed sourdough starter and selected high-quality ingredients, such as candied Sicilian oranges and Bourbon vanilla from Madagascar