

## COLOMBA DA TRADIZIONE IN SCATOLA



<b>CODE</b>	95069
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	500 g

500 g Colomba flavoured with orange and vanilla, in a box

<b>DESCRIPTION</b>	Classic Easter cake, handcrafted by Antonio Follador using selected ingredients and refreshed sourdough yeast
<b>APPEARANCE</b>	Extremely soft; the dough has an intense yellow colour, a diffuse crumb structure and the candied fruit is well distributed
<b>TASTE</b>	Fragrant and buttery, oranges and sweet vanilla immediately bring us back to the flavours of tradition
<b>PRODUCER</b>	FORNO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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