

traditionally tuscan

An artisan bakery supplying a range of authentic Italian baked goods
 Italian style baked products handcrafted in New Zealand from premium ingredients, using traditional methods and authentic recipes.

Panforte is the sweet spice and nut cake of the Tuscan city Siena. Panforte is essentially a Christmas cake, Panforte should be enjoyed year round as an accompaniment to a glass of dessert wine or coffee. A perfect Italian way to end off a meal. Serve in thin slices, a little goes a long way.

Cavallucci are rustic-looking, spicy walnut biscuits with an additional tang of citrus peel and a hint of aniseed.

Riciarelli are flourless and dairy-free almond macaroons. Made with ground almonds, sugar, free range egg whites and orange.

Panforte has GST and contains nuts and wheat.



code		weight	carton
TT450PS	panforte sienna (in paper)	450g	20
TT220PS	panforte sienna (in cello wrap)	220g	40
TT500PC	panforte cioccolato (in paper)	500g	20
TT250PC	panforte cioccolato (in cello)	250g	40
TT4450PF	panforte fichi (fig)	450g	20
TT550PM	panforte marzapane	550g	40
TTCWALB	cavalicci walnut biscuits	275g	30
TTRAMAC	riciarelli almond macaroons	120g	30
TTPMARZ	pure marzipan	200g	40

