

Artisanal Panettone with Vesuvius apricots



Panettone completely handcrafted with apricots of the vesuvio

Rating: Not Rated Yet

Price
30,00 €

30,00 €

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Manufacturer [Dolci Capricci](#)

Description

Panettone completely homemade with vesuvio apricots, made with only fresh products.

The Pellecchiella del Vesuvio or Vesuvian apricot is an ancient, delicious fruit. Grown and grown in the sunny Vesuvian lands, it is a product of excellence in the Campania Region. In dialect they are called "crisommole", a term of Greek or better Alexandrian origin. This particular apricot that matures late compared to the other varieties, is then candied with a particular cold working, "cooking" it at a temperature just above zero in particular aluminum tanks; allowing the apricot pellecchiella to keep all its freshness and its taste as freshly picked.

Artisanal Panettone made with only fresh products, on the island of Ischia, by the skilled hands of Claudio and Silvana.

Ingredients: Waldkorn flour of ancient cereals

Sugar - eggs - yeast - butter - Vesuvian apricot - panettone flavor.

Units in box: Un panettone

Reviews

Wednesday, 20 November 2019

Ottimo, soffice e profumato! L'albicocca poi ... un sapore indescrivibile. Bravi fate un ottimo lavoro, una chicca da consigliare assolutamente!

mariateresa

Wednesday, 20 November 2019

ECCELLENTE!!! In assoluto il Miglior Panettone ed a che prezzi! Assolutamente onesti rispetto ai più blasonati concorrenti.

Anna Parlato