

OCCHIO DI BUE CON MARMELLATA LIMONE



PASTIFICIO GENTILE

Gragnano, Italy

SENSORY PROFILE

The Lemon Ox Eye is the brightest and most refreshing of Forno Gentile's biscuit line. Its signature double-disc shortcrust structure reveals a vibrant heart of lemon jam, offering a burst of citrus both visually and on the palate. The buttery, delicately fragrant pastry melts in the mouth, while the lemon filling—zesty yet naturally sweet—brings a clean, balanced flavor. Elegant and uplifting, it's perfect for a refined breakfast, a light afternoon break, or a fresh finish to any meal.

TRADITION

Established in 1876, Pastificio Gentile is one of the historic artisanal factories that made the city of Gragnano famous around the world for its pasta. Today, Gentile preserves the traditional production methods and the attention to every detail, from selection of raw materials to the production processes. The chosen semolina is strictly of Italian origin and of the best quality: Saragolla wheat blended with Aureo and with the renowned Senatore Cappelli. Saragolla is an ancient wheat that was once so widely used in Southern Italy, that the word "saragolla" came to mean durum wheat. Aureo is a low-water use wheat, ideal for Southern Italy. All wheat used in Pastificio Gentile pasta and baked goods is processed with care and respect at the Ferro Brothers Mill in Campobasso (in the Molise region of southern Italy).



REVISED 4/14/2025