

OCCHIO DI BUE CON MARMELLATA ARANCIA



PASTIFICIO GENTILE

Gragnano, Italy

SENSORY PROFILE

The Orange Ox Eye is a bold and refined take on the traditional Italian biscuit. Crafted with hand-worked shortcrust pastry, it offers a crumbly yet tender texture and a rich aroma of butter and vanilla. At its center is a vibrant orange jam made from sun-ripened Campanian citrus, delivering a deep, balanced flavor with a touch of pleasant bitterness reminiscent of candied peel. Ideal with black tea or as an after-dinner treat, this version of the Occhio di Bue is a sophisticated twist on a classic favorite.

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).



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