

TOZZETTI CLASSICI ALLE MANDORLE



PASTIFICIO GENTILE

Gragnano, Italy

SENSORY PROFILE

Classic Tozzetti are dry biscuits inspired by the confectionery tradition of Southern Italy, prepared according to a simple recipe, but rich in flavor. Handcrafted with soft wheat flour, free-range eggs, sugar and whole almonds: these biscuits stand out for their rustic and crumbly texture, ideal to be enjoyed pure or dunked in a sweet wine or tea. The almonds, selected for their quality and aroma, give a crunchy and slightly toasted note that enhances the natural sweetness of the dough. The scent they release is delicate and enveloping, and the taste is authentic, perfect for those who love simple and genuine flavors.

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



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+1 207.828.2000

| contact@rogerscollection.us

| www.rogerscollection.us