

# BAULETTO



## PASTIFICIO GENTILE

*Gragnano, Italy*

### SENSORY PROFILE

Pastry chef Anna Belmattino of Forno Gentile bakes traditional recipes with the highest quality ingredients and without preservatives. Bauletto is a light, sweet Italian leavened bread (like brioche) typically eaten at breakfast. It is similar to Panettone, but more dense and compact, and perfect for starting the day. - or as a dessert or snack!

### 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).

**\*THIS IS A SEASONAL PRODUCT - PLEASE PREORDER**

#### AGRUMI (CITRUS)

ITEM NUMBER FG342

#### ALBICOCCA (APRICOT)

ITEM NUMBER FG341

#### MELA E AMARENA (APPLE AND SOUR CHERRY)

ITEM NUMBER FG343

#### CIOCCOLATO (CHOCOLATE)

ITEM NUMBER FG344

RETAIL SIZE 320g

CASE SIZE 6 boxes /case



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