

OCCHIO DI BUE CON MARMELLATA ALBICOCCA



PASTIFICIO GENTILE

Gragnano, Italy

SENSORY PROFILE

The Apricot Ox Eye is a beloved classic of Italian pastry, reimagined with the elegance and precision of a family-run artisan bakery. With its buttery, crumbly shortcrust base and vibrant Vesuvian apricot jam center, it offers a perfect balance of richness and fruity brightness. Named for its distinctive shape—one cookie atop another with a jam-filled “eye” at the center—this treat is a nostalgic nod to tradition, elevated by careful craftsmanship and attention to detail.

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).

RETAIL SIZE 250 grams

CASE SIZE 6 bags /case

ITEM NUMBER FG191

UPC 8051577081918



REVISED 11/12/2022

+1 207.828.2000

| contact@rogerscollection.us

| www.rogerscollection.us