



PINTAURO[®]
Dolce e Salato Napoletano



The art of tradition
Sweet and salty Neapolitan
with the same crafty passion



Background

The Sfogliatella (lobster tail) is perhaps the oldest dessert in Naples, for many even the most disconcerting. In fact, it seems that already in pre-Roman Naples some priestesses offered it in pagan rites. Certainly, around 1600 the preparation of the Sfogliatella was a secret of the Convent of the Cross of Lucca located in the heart of ancient Naples; a secret carefully preserved until the daughters of the Prince of Cellamare, young novices of the convent, told the secrets of the prestigious dessert. Also at a convent, the one of Santa Rosa on the Amalfi coast, a few years later, was created the variant of the curly sfogliatella called Santa Rosa, with the addition of custard and sour cherries. The sfogliatella is therefore an ancient dessert based on a few ingredients but of great genuineness and freshness such as ricotta and candied orange that, combined in the right proportions with semolina and sugar, give life to a tasty and fragrant cake, to be savored in the curly version or pastry. Unfortunately, as in many things, the trend towards industrialization based on each product means that not everyone is lucky enough to taste the real sfogliatella; our goal is to revive the true flavors of tradition even very far from Naples, convinced to respect the same taste that many years ago gave life to the sfogliatella.



PASTRY



Our goals

- Semi-finished products for pastry shops;
- Finished products for coffee shops, restaurants and catering;
- Finished products for consumers to bake in household pack (GDO, gd-do).

CATERING



Our promises

- Guaranteed quality ingredients;
- Respect for food conservation procedures;
- Maximum attention and cleaning in preparation;
- maximum availability for any type of request.

GDP



Shipments and deliveries

We are shipping through specialised couriers throughout Italy, in Europe and in the rest of the world. In the main cities of Italy we deliver no more than 24/48 hours after the date of the order and directly in your commercial exercises.

"Classic" Neapolitan Sfogliatella





Via Ferrante Imparato 25 /27
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CERTIFICATION

We are certified in the food safety management system.



INFORMATION

For more information on ingredients, nutritional values and allergens consult our website.

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"Classic" Neapolitan Sfogliatella

Raw weight gm 130 - 140 each approx

Filling ingredients:

Durum wheat, semolina, ricotta (cow's cheese), sugar, candied orange, cinnamon and lemon flavors.

Classic Neapolitan sfogliatella made with high quality ingredients and expertly mixed according to ancient traditional recipes; the softness of the hot sfogliatella is the result of the right proportion between ricotta and semolina.

Preparation

put the sfogliatella still frozen in the oven, possibly ventilated at 190 degrees using possibly non-stick paper, cook for about 25/35 minutes until the outside has assumed the classic amber color.

Do not place the sfogliatella at the bottom of the oven to prevent them from burning at the base.

It is advisable to serve them warm with a dusting of icing sugar.

Shelf Life 12 months

Packages of 36 or 72 pieces are available

Package size cm 41 x 39 x 7,5 h



Vegan Line

produced without animal lard

While respecting the tradition of the neapolitan bakery we wanted to give the opportunity, especially to vegetarians, to enjoy **the sfogliatella without the addition of the lard**; In fact **in the vegan line** instead of animal fat **is used the vegetable oils** without modify the taste.

**"Classic"
Neapolitan
Sfogliatellina**





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ISO 9001

LL-C (Certification)



ISO 22000

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"Classic" Neapolitan Sfogliatellina

Sfogliatellina - Raw weight gm 40 each approx

Filling ingredients:

Durum wheat semolina, cow's milk ricotta, sugar, candied orange, cinnamon and lemon flavors.

Classic Neapolitan sfogliatella made with high quality ingredients and expertly mixed according to ancient traditional recipes; the softness of the hot sfogliatella is the result of the right proportion between ricotta and semolina.

Ideal for dessert or for events or enjoyed instead of the croissant in the morning breakfast or as a small snack; it goes well with drinks or sweet wines as well as with white wines, dry and firm.

Preparation

put the sfogliatella still frozen in the oven, possibly ventilated at 190 degrees using possibly non-stick paper, cook for about 25/35 minutes until the outside has assumed the classic amber color.

Do not place the sfogliatella at the bottom of the oven to prevent them from burning at the base.

It is advisable to serve them warm with a dusting of icing sugar.

Shelf Life 12 months

Packages of 100 pieces are available

Package size cm 41 x 39 x 7,5 h



Vegan Line

produced without animal lard

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Ricotta and Pear Sfogliatellina





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Ricotta and Pear Sfogliatellina

Sfogliatellina - Raw weight gm 40 each approx

Filling ingredients:

Durum wheat semolina, cow's milk ricotta, diced pear, sugar, salt.

A sweetly flavoured sfogliatella with semolina, ricotta and pear cubes with a fresh and fragrant taste.

With this sfogliatella we wanted to propose a classic of the Neapolitan gastronomic combination; the ricotta and pear that combined with the fragrance of sfogliatella enhance, in our opinion, the true flavor. It will captivate you immediately with its refined taste.

Ideal for dessert or for events or enjoyed instead of the croissant in the morning breakfast or as a small snack; it goes well with drinks or sweet wines as well as with white wines, dry and firm.

Preparation

put the sfogliatella still frozen in the oven, possibly ventilated at 190 degrees using possibly non-stick paper, cook for about 25/35 minutes until the outside has assumed the classic amber color.

Do not place the sfogliatella at the bottom of the oven to prevent them from burning at the base.

It is advisable to serve them warm with a dusting of icing sugar.

Shelf Life 12 months

Packages of 100 pieces are available

Package size cm 41 x 39 x 7,5 h



Vegan Line
produced without animal lard

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Ricotta and Apricot Sfogliatellina





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Ricotta and Apricot Sfogliatellina

Sfogliatellina - Raw weight gm 40 each approx

Filling ingredients:

Durum wheat semolina, cow's milk ricotta, diced pear, sugar, salt.

A sfogliatella with an extremely delicate taste prepared with semolina, ricotta and apricot cubes with a fresh and fragrant taste.

The apricot fruit that at the slopes of Vesuvius, a volcanic land full of minerals and salts, has always been cultivated with great success. The combination with ricotta and crumbly puff pastry enhances its unique and characteristic flavor with notes, at the same time, fresh and savory. Ideal for dessert or breakfast, for events or as a small snack, it goes well with drinks or sweet wines or with white wines dry and firm, dry.

Preparation

put the sfogliatella still frozen in the oven, possibly ventilated at 190 degrees using possibly non-stick paper, cook for about 25/35 minutes until the outside has assumed the classic amber color.

Do not place the sfogliatella at the bottom of the oven to prevent them from burning at the base.

It is advisable to serve them warm with a dusting of icing sugar.

Shelf Life 12 months

Packages of 100 pieces are available

Package size cm 41 x 39 x 7,5 h



Vegan Line

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Cream and Black-Cherry Sfogliatellina





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Cream and Black-Cherry Sfogliatellina

Sfogliatellina - Raw weight gm 40 each approx

Filling ingredients:

Durum wheat semolina, cow's milk ricotta, yellow cream (milk, sugar, flour, eggs, vanilla flavor) sour cherries and candied black cherry, sugar.

Revisitation of Santa Rosa, the older sister of the classic sfogliatella, prepared with yellow cream and black cherries; ideal to accompany breakfast or a coffee during a work break, extremely suitable as a dessert after dinner.

Preparation

put the sfogliatella still frozen in the oven, possibly ventilated at 190 degrees using possibly non-stick paper, cook for about 25/35 minutes until the outside has assumed the classic amber color.

Do not place the sfogliatella at the bottom of the oven to prevent them from burning at the base.

It is advisable to serve them warm with a dusting of icing sugar.

Shelf Life 12 months

Packages of 100 pieces are available

Package size cm 41 x 39 x 7,5 h



Vegan Line

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**Sfogliatella
e sfogliatellina
“Frolla”**





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Sfogliatella e Sfogliatellina "Frolla"

Sfogliatella - Raw weight gm 130 - 140 each approx

Sfogliatellina - Raw weight gm 40 each approx

Shortcrust pastry ingredients:

Soft wheat flour, lard, sugar, salt, pasteurized fresh egg, honey, ammonium bicarbonate.

Filling ingredients:

Durum wheat semolina, cow's milk ricotta, candied orange, salt, sugar, cinnamon and lemon flavors.

A shell of pastry stuffed with the same genuine ingredients of the "Classic sfogliatella". It's extremely crumbly and with a unique taste, the pastry has its origins in the Neapolitan tradition.

Preparation

put the sfogliatella still frozen in the oven, possibly ventilated at 190 degrees using possibly non-stick paper, cook for about 25/35 minutes until the outside has assumed the classic amber color.

Do not place the sfogliatella at the bottom of the oven to prevent them from burning at the base.

It is advisable to serve them warm with a dusting of icing sugar.

Shelf Life 12 months

Packages of 36 "frolle" pieces are available

Packages of 100 "frolline" pieces are available

Package size cm 41 x 39 x 7,5 h



Vegan Line

produced without animal lard

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Frolla e Frollina

Cream and black cherry





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Sfogliatella e Sfogliatellina "Frolla" Cream and black cherry

Sfogliatella - Raw weight gm 130 - 140 each approx

Sfogliatellina - Raw weight gm 40 each approx

Shortcrust pastry ingredients:

Soft wheat flour, lard, sugar, salt, pasteurized egg, honey, ammonium bicarbonate.

Filling ingredients:

Durum wheat semolina, cow's milk ricotta, sour cherries and candied black cherries.

A shell of pastry stuffed with the same genuine ingredients of the "Classic sfogliatella". It's extremely crumbly and with a unique taste, the pastry has its origins in the Neapolitan tradition.

Preparation

put the sfogliatella still frozen in the oven, possibly ventilated at 190 degrees using possibly non-stick paper, cook for about 25/35 minutes until the outside has assumed the classic amber color.

Do not place the sfogliatella at the bottom of the oven to prevent them from burning at the base.

It is advisable to serve them warm with a dusting of icing sugar.

Shelf Life 12 months

Packages of 36 "frolle" pieces are available

Packages of 100 "frolline" pieces are available

Package size cm 41 x 39 x 7,5 h



Vegan Line

produced without animal lard

While respecting the tradition of the neapolitan bakery we wanted to give the opportunity, especially to vegetarians, to enjoy **the sfogliatella without the addition of the lard**; In fact **in the vegan line** instead of animal fat **is used the vegetable oils** without modify the taste.

Frolla e Frollina

Chocolate taste





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Sfogliatella e Sfogliatellina "Frolla" Chocolate taste

Sfogliatella - Raw weight gm 130 - 140 each approx

Sfogliatellina - Raw weight gm 40 each approx

Shortcrust pastry ingredients:

Soft wheat flour, lard, sugar, alkalized cacaco powder, salt, pasteurized egg, ammonium bicarbonate.

Filling ingredients:

Durum wheat semolina, cow's milk ricotta, sugar and dark chocolate chips.

The right combination of the creaminess of the ricotta and the intense taste of the dark chocolate make this very special delicate and tasty puff pastry.

Preparation

put the sfogliatella still frozen in the oven, possibly ventilated at 190 degrees using possibly non-stick paper, cook for about 25/35 minutes until the outside has assumed the classic amber color.

Do not place the sfogliatella at the bottom of the oven to prevent them from burning at the base.

It is advisable to serve them warm with a dusting of icing sugar.

Shelf Life 12 months

Packages of 36 "frolle" pieces are available

Packages of 100 "frolline" pieces are available

Package size cm 41 x 39 x 7,5 h



Vegan Line

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**Frolla
e Frollina**
Lemon taste





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Sfogliatella e Sfogliatellina "Frolla" Lemon taste

Sfogliatella - Raw weight gm 130 - 140 each approx

Sfogliatellina - Raw weight gm 40 each approx

Shortcrust pastry ingredients:

Soft wheat flour, lard, sugar, salt, pasteurized fresh egg, ammonium bicarbonate.

Filling ingredients:

Durum wheat semolina, cow's milk ricotta, sugar, natural lemon flavoring, orange candied fruit, pasteurized eggs, cinnamon and lemon flavors.

Fresh variant of the classic Neapolitan pastry prepared with high quality ingredients and expertly mixed according to ancient traditional recipes; the fragrance of the puff pastry harmonizes with the freshness and taste of the lemon typical product of the Amalfi coast.

Preparation

put the sfogliatella still frozen in the oven, possibly ventilated at 190 degrees using possibly non-stick paper, cook for about 25/35 minutes until the outside has assumed the classic amber color.

Do not place the sfogliatella at the bottom of the oven to prevent them from burning at the base.

It is advisable to serve them warm with a dusting of icing sugar.

Shelf Life 12 months

Packages of 36 "frolle" pieces are available

Packages of 100 "frolline" pieces are available

Package size cm 41 x 39 x 7,5 h



Vegan Line

produced without animal lard

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**Croissant or
Classic cornetto**
*with only
Italian butter*





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Croissant or Classic cornetto *with only Italian butter*

Raw weight g 90 each /approx - for the "empty" version

Raw weight g 105 each /approx - for the "stuffed" version

Ingredients:

"00" and "0" wheat flour, Italian butter, fresh pasteurized eggs, sugar, honey, salt, brewer's yeast, freeze-dried mother yeast, flavorings.

Lightly coated with granulated sugar or with granulated sugar for the cream and black cherry.

Fillings:

apricot, cherry, cream and black cherry jam, hazelnut paste and cocoa.

Handcrafted processing both in the cutting, filling and rolling phase - strictly hand-made - and in the processing of the dough that alternating periods of leavening and resting, exceeds 30 hours.

We use the best ingredients, including Italian butter which gives the product an enveloping and delicate flavor.

Preparation

place the croissants still frozen in the oven, possibly ventilated at 165 °C, possibly using non-stick paper; space them at least 3 cm on each side and cook for about 25/30 minutes. To allow a uniform cooking, rotate the pan. Do not place the croissants in the lower part of the oven to prevent them from burning at the base.

Before consuming them it is advisable to let them rest for a few minutes

Shelf Life 12 months

They are available in packs of 40 pieces for each single version

Package size cm 34 x 33 x 25 h



Vegetarian Line
produced without animal lard

Integral croissant

*with only
Italian butter*





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Integral Croissant *with only Italian butter*

Raw weight g 90 each /approx - for the "empty" version

Raw weight g 105 each /approx - for the "stuffed" version

Ingredients:

"00" and "0" wheat flour, bran, Italian butter, fresh pasteurized eggs, sugar, honey, salt, brewer's yeast, freeze-dried mother yeast, flavorings. Light brown sugar coating.

Fillings:

apricot jam, cherry jam.

Handcrafted product both in the cutting, filling and rolling phase strictly made by hand and in the processing of the dough, which alternates periods of rising and resting, exceeding 30 hours.

The use of Italian butter and 100% bran mixed with 00 and 0 flour give the product a strong and harmonious flavor.

Preparation

place the croissants still frozen in the oven, possibly ventilated at 165 ° C, possibly using non-stick paper; space them at least 3 cm on each side and cook for about 25/30 minutes. To allow a uniform cooking, rotate the pan. Do not place the croissants in the lower part of the oven to prevent them from burning at the base.

Before consuming them it is advisable to let them rest for a few minutes.

Shelf Life 12 months

They are available in packs of 40 pieces for each single version
Package size cm 34 x 33 x 25 h



Vegetarian Line
produced without animal lard

Croissant brioche

*with only
Italian butter*





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Croissant brioche *with only Italian butter*

Raw weight g 90 each /approx - for the "empty" version

Ingredients:

"00" and "0" wheat flour, bran, Italian butter, fresh pasteurized eggs, sugar, honey, salt, brewer's yeast, freeze-dried mother yeast, flavorings. Lightly coated with granulated sugar.

Croissant with Brioche dough without filling, artisanal both in the cutting and rolling phase, rigorously made by hand, and in the processing of the dough which alternates rising and resting periods, exceeding 30 hours.

We use the best ingredients, including Italian butter which gives the product an enveloping and delicate flavor.

Preparation

place the croissants still frozen in the oven, possibly ventilated at 165 °C, possibly using non-stick paper; space them at least 3 cm on each side and cook for about 25/30 minutes. To allow a uniform cooking, rotate the pan. Do not place the croissants in the lower part of the oven to prevent them from burning at the base.

Before consuming them it is advisable to let them rest for a few minutes.

Shelf Life 12 months

They are available in packs of 40 pieces

Package size cm 34 x 33 x 25 h



Vegetarian Line
produced without animal lard

Babà





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Babà

Raw weight 135 g each / approx - Product already cooked ready for use

Slightly alcoholic product

Ingredients:

Soft wheat flour "0", water, Italian butter, pasteurized fresh eggs, sugar, salt, brewer's yeast.

Syrup ingredients:

Water, sugar, alcohol, lemon peels, flavors.

Cake born in Poland in the 1700s thanks to King Stanislaw, immediately made by the French confectioners and arrived in Naples following the Monzù; cooks of the Neapolitan aristocratic families who had strong influences from french cuisine and so called for their culinary skills. The babà therefore becomes a specialty of the Neapolitan confectioners who refine the processing methods making it extremely soft and above all by using slightly alcoholic product very fragrant and pleasant.

Preparation

remove the product from the freezer 45 minutes before its consumption to allow it to recover in the best way. After thawed, the product can be kept in the fridge for 48 hours. Before consuming it, if desired, it can be slightly wet with the rum bath contained in the package.

Shelf Life 12 mesi

It is available in packs of 25 pieces

A 125 ml bottle of additional syrup is inserted in the package

Package size cm 34 x 33 x 25 h



Vegan Line

produced without animal lard

Classic Neapolitan Pastiera





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Classic Neapolitan Pastiera and Pastierina

Pastiera - Raw weight g 1200 each / approx (10 servings)

Pastierina - Raw weight 80 g each / approx

Dough ingredients:

soft wheat flour, lard, sugar, salt, honey.

Stuffed ingredients:

durum wheat semolina, ricotta (whey and cow's milk), sugar, fresh pasteurized eggs, candied orange, flavorings.

Among the most important desserts of the Neapolitan tradition, the pastiera, which was born as an Easter cake, is now consumed all year round. Symbol of the arrival of spring with floral notes and the creamy of fresh ricotta, it is indicated from breakfast to dessert after dinner.

Preparation

place the frozen product in the oven, possibly ventilated at 170 °C; cook the pastierine for 25/30 minutes and the pastiera for 60 minutes, to allow uniform cooking, rotate the pan. Do not place at the bottom of the oven to avoid burning at the base.

Before consuming it is recommended to let it rest for 15 minutes, if desired, you can sprinkle it with powdered sugar.

Shelf Life 12 months

They are available in packs of 40 pieces for each single version

Package size cm 41 x 39 x 7,5 h



Vegetarian Line
produced without animal lard

Classic Caprese and Capresina *cake with chocolate*





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Classic Caprese and Capresina *cake with chocolate*

Pastiera - Raw weight g 1200 each / approx (10 servings)

Pastierina - Raw weight 80 g each / approx

Dough ingredients:

Italian peeled almonds, Italian butter, sugar, fresh pasteurized eggs, dark chocolate (75%)

Now a classic among Italian desserts, born between the Sorrento coast and the island of Capri, it is made up of a few ingredients, carefully selected by us to give a product of the highest quality.

Preparation

place the frozen product in the oven, possibly ventilated at 175 °C; cook the capresine for 25/30 minutes and the capresi for 45 minutes. To allow a uniform cooking, rotate the pan. Do not place at the bottom of the oven to avoid burning at the base.

Before consuming it, if desired, it can be sprinkled with powdered sugar.

Shelf Life 12 months

Caprese cakes: available in packs of 2 pieces

Capresine: available in packs of 30 pieces

Package size cm 41 x 33 x 7,5 h



Vegetarian Line
produced without animal lard

Frollone

*cake with
shortcrust pastry
flavor*





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Frollone *cake with shortcrust pastry flavor*

Frollone - Raw weight g 1000 each / approx (8 / 10 servings)

Shortcrust pastry ingredients:

soft wheat flour, lard, sugar, salt, fresh pasteurized eggs, honey, ammonium bicarbonate.

Stuffing ingredients:

durum wheat semolina, cow's milk ricotta, candied orange, sugar, salt, cinnamon and lemon flavors.

Versions:

Classic taste of shortcrust pastry, cream and black cherry, lemon

Sweet born from the imagination of the confectioners of Pintauro who wanted to make the tasting of the pastry usable in a more convenient way as a dessert after a meal or simply as a spoon dessert.

In fact, the Frollone cake is nothing more than a larger shortcrust pastry (sfogliatella frolla) that can be easily portioned.

Preparation

Arrange the frozen frollone cake in the oven, possibly ventilated at 170 °C, possibly using non-stick paper; cook for about 40/45 minutes, until the outside has taken on the classic amber color. Do not place the product in the lower part of the oven to avoid burning at the base.

It is recommended to serve it with a sprinkling of powdered sugar

Shelf Life 12 months

Packs of 3 Frolloni are available

Package size cm 41 x 39 x 7,5 h



Vegetarian Line
produced without animal lard

Roccocò





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CERTIFICATION

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INFORMATION

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Roccocò

Raw weight g 25 each / approx (8 / 10 servings)

Ingredients:

soft wheat flour, sugar, Italian almonds, honey, candied orange, pisto powder (mixture of cinnamon, coriander, cloves, nutmeg, star anise; all in powder), orange paste, pasteurized fresh eggs for polishing on the product.

Traditional Christmas dessert, it is excellent all year round as an accompaniment to wine or liqueur after a meal. The characteristic of our roccocò is the presence of honey which makes it soft; in fact if the cooking times are respected, you can obtain a product that is not excessively hard is obtained; vice versa if a different result is desired, it can be left a few more minutes in the oven to obtain a biscuit effect.

Preparation

prepare the frozen roccocò in the oven, possibly ventilated at 180 ° C, possibly using non-stick paper; space them at least 3 cm on each side and cook for about 20 minutes.

To allow a uniform cooking, rotate the pan. Do not place the product in the lower part of the oven to avoid burning at the base.

Shelf Life 12 months

Packs of 50 pieces are available (total net weight approx 2,5 kg)

Package size cm 41 x 39 x 7,5 h



Vegetarian Line
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**Neapolitan
graffa**
similar to donut





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ISO 9001

LL-C (Certification)



ISO 22000

LL-C (Certification)

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Neapolitan graffa *similar to donut*

Raw weight 135 g each / approx - Product already cooked ready for use.

Ingredients:

Soft wheat flour, water, lard, pasteurized fresh eggs, sugar, salt, brewer's yeast, flour improver, vanilla and lemon flavors.

Externally: powdered sugar and cinnamon.

Neapolitan staple, also known as sugary, soft and aromatic donut is an already cooked product that should only be removed from the freezer before savoring it.

Preparation

let the "GRAFFE" defrost for at least 3 hours; if desired, it can be placed in the microwave for 10 seconds before consumption. Store it in the refrigerator display case and consume it in the 12 hours following its defrosting.

Before consumption, if the sugar that covers it has fallen off, further granulated sugar can be added on the outside, possibly combined with cinnamon powder

Shelf Life 12 mesi

Packages of 100 pieces are available

Package size cm 34 x 33 x 25 h



Vegan Line

produced without animal lard

While respecting the tradition of the neapolitan bakery we wanted to give the opportunity, especially to vegetarians, to enjoy **the graffa without the addition of the lard**; In fact **in the vegan line** instead of animal fat **is used the vegetable oils** without modify the taste.

**Sausages
and Rabe
Sfogliatellina**





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Sausages and Rabe Sfogliatellina

Raw weight gm 40 each approx

Filling ingredients:

Rabe, ground pork, salt, pepper and spices.

A classic of Neapolitan gastronomy, used for some time to accompany the aperitif from the most prestigious catering establishments.

With a tasty and at the same time refined taste it goes well with red wines, even full-bodied, and white wines, but also with sparkling wine and champagne.

Preparation

put the puff pastries still frozen in the oven, possibly ventilated at 190 degrees, possibly using non-stick paper, cook for about 25/35 minutes until the outside has taken on the classic amber color.

Do not place the puff pastries in the lower part of the oven to prevent them from burning at the base.

It is advisable to serve it warm

Shelf Life 12 months

Packages of 100 pieces are available

Package size cm 41 x 33 x 7,5 h

**Ricotta and
Neapolitan Salami
Sfogliatellina**





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Ricotta and Neapolitan Salami Sfogliatellina

Raw weight gm 40 each approx

Filling ingredients:

Cow's milk ricotta, Naples-style salami cut into pieces, pasteurized fresh eggs, salt and pepper.

Classic filling of the Neapolitan rustics, salami with ricotta and pepper, inserted in a crispy pastry are an unmissable combination.

With a tasty and at the same time refined taste, it goes well with red wines, even full-bodied, and white wines, but also with sparkling wine and champagne..

Preparation

put the puff pastries still frozen in the oven, possibly ventilated at 190 degrees, possibly using non-stick paper, cook for about 25/35 minutes until the outside has taken on the classic amber color.

Do not place the puff pastries in the lower part of the oven to prevent them from burning at the base.

It is advisable to serve it warm

Shelf Life 12 months

Packages of 100 pieces are available

Package size cm 41 x 33 x 7,5 h

Zucchini Fiordilatte and Ricotta Sfogliatellina





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Zucchini Fiordilatte and Ricotta Sfogliatellina

Raw weight gm 40 each approx

Filling ingredients:

Cow's milk ricotta, zucchini, potato starch, fiordilatte (cheese), seasoned cow's milk cheese, potato starch, basil, salt, pepper.

A dip in the heart of Marina del Cantone in Nerano where in the 50s the famous dish of spaghetti with Nerano courgettes was born. The combination of the courgette delicately fried in seed oil together with ricotta, cheese and basil, all contained in the crispy envelope of the sfogliatella, make this sfogliatellina a tribute to Neapolitan gastronomy. With a tasty and at the same time refined taste it goes well with red wines, even full-bodied ones, and white wines but also with sparkling wine and champagne.

Preparation

put the puff pastries still frozen in the oven, possibly ventilated at 190 degrees, possibly using non-stick paper, cook for about 25/35 minutes until the outside has taken on the classic amber color.

Do not place the puff pastries in the lower part of the oven to prevent them from burning at the base.

It is advisable to serve it warm

Shelf Life 12 months

Packages of 100 pieces are available

Package size cm 41 x 33 x 7,5 h



Vegan Line
produced without animal lard

While respecting the tradition of the neapolitan bakery we wanted to give the opportunity, especially to vegetarians, to enjoy **the sfogliatella without the addition of the lard**; In fact **in the vegan line** instead of animal fat **is used the vegetable oils** without modify the taste.

Eggplants and Provola Sfogliatellina





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Eggplants and Provola Sfogliatellina

Raw weight gm 40 each approx

Filling ingredients:

Cow's milk ricotta, eggplants, provola (cheese), tomato, potato starch, basil, salt, pepper, spices.

A perfect combination of the crunchy puff pastry and characteristic flavor of the pan-fried eggplants with the tomato which, combined with the provola (cheese), recalls Sicilian pasta.

With a tasty and at the same time refined taste it goes well with red wines, even full-bodied ones, and white wines but also with sparkling wine and champagne.

Preparation

put the puff pastries still frozen in the oven, possibly ventilated at 190 degrees, possibly using non-stick paper, cook for about 25/35 minutes until the outside has taken on the classic amber color.

Do not place the puff pastries in the lower part of the oven to prevent them from burning at the base.

It is advisable to serve it warm

Shelf Life 12 months

Packages of 100 pieces are available

Package size cm 41 x 33 x 7,5 h



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Peppers and Provola Sfogliatellina





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Peppers and Provola Sfogliatellina

Raw weight gm 40 each approx

Filling ingredients:

Cow's milk ricotta, peppers, potato starch, smoked provola (cheese), salt, pepper, extra virgin olive oil, spices..

The captivating colors of the peppers, ranging from intense red to solar yellow, are a prelude to the particular and inviting flavor of this sfogliatella which enriched with provolone (cheese) and ricotta and enclosed by the crunchy puff pastry make it extremely tasty.

With a tasty and at the same time refined taste it goes well with red wines, even full-bodied ones, and white wines but also with sparkling wine and champagne.

Preparation

put the puff pastries still frozen in the oven, possibly ventilated at 190 degrees, possibly using non-stick paper, cook for about 25/35 minutes until the outside has taken on the classic amber color.

Do not place the puff pastries in the lower part of the oven to prevent them from burning at the base.

It is advisable to serve it warm

Shelf Life 12 months

Packages of 100 pieces are available

Package size cm 41 x 33 x 7,5 h



Vegan Line

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Neapolitan Sandwich and Mini sandwich





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Neapolitan sandwich and mini sandwich

Sandwich - Raw weight 160 g each / approx

Mini sandwich - Raw weight 30 g each / approx

dough ingredients:

Soft wheat flour, lard, sugar, salt.

Filling ingredients:

Mixed of seasoned pork meat, mixed cheese, pasteurized fresh eggs, flavorings.

Soft and fragrant sandwich known as "Neapolitan sandwich" stuffed with salami, cooked ham, mortadella, various cheeses and plenty of pepper.

Preparation

put the rolls still frozen in the possibly ventilated oven, possibly using non-stick paper, at 100° C for 20 minutes and then at 180° C for 10 minutes, until the external part has taken on the classic amber color.

Avoid placing the buns in the bottom of the oven to prevent them from burning at the base.

Mini sandwich, the ideal finger food for aperitifs

It is advisable to serve it warm

Shelf Life 12 months

Packages of 25 pieces of Neapolitan sandwiches are available

Packages of 100 pieces of Neapolitan mini sandwiches are available

Package size cm 41 x 33 x 7,5 h

**Lobster tails
and
small tails**





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Lobster tails and small tails

Tails - Raw weight 105 g each / approx

Small tails - Raw weight from 25 g or 30 g each / approx

Ingredients:

Soft wheat flour, water, lard, sugar, salt, pasteurized fresh eggs.

Classic Lobster Tails to bake in the oven, ideal to be filled both in the traditional way with chantilly cream, and with rustic fillings of all kinds.

Preparation

put the lobster tails still frozen in the oven, possibly ventilated at 190 degrees, using non-stick paper and store them properly spaced apart, cook for about 15/20 min. until the outside has taken on the classic amber color. Once cooked and cooled, they can be stored in the refrigerator inside a closed container.

Do not place the tails in the lower part of the oven to prevent them from burning at the base.

Shelf Life 12 mesi

Packages of 100 pieces are available, weighing 25 g each / approx

Packages of 100 pieces are available, weighing 30 g each / approx

Packages of 36 pieces are available, weighing 105 g each / approx

Package size cm 41 x 33 x 7,5 h



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While respecting the tradition of the neapolitan bakery we wanted to give the opportunity, especially to vegetarians, to enjoy **the lobster tails without the addition of the lard**; In fact **in the vegan line** instead of animal fat **is used the vegetable oils** without modify the taste.

Stoppers for Sfogliatelle and Sfogliatelline





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Stoppers for Sfogliatelle and Sfogliatelline

Sfogliatella stopper - weight g 52 approx, thickness 1 cm

Sfogliatellina stopper - weight g 20 approx, thickness 0,9 cm

Sfogliatella stoppers

Packages of 150 caps, made with high W flour and lard without preservatives.

Sfogliatellina stoppers

Packages of 245 caps, made with high W flour and lard without preservatives.

After cooking, the sfogliatella is not oily because the maturation time of the stopper in the refrigerated cells, before the cuts and blast chilling, allows the lard to penetrate into the paste so as to make it light and crumbly, perfectly blended with your filling. A characteristic of our stopper is that the fragrance of the pastry is preserved for a long time.

Shelf Life 12 months

Package size cm 41 x 33 x 7,5 h

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Offering this type of product with two fundamental advantages: it makes its customers more satisfied and improves the reputation of the pastry making it more prominent than its direct competitors.

Advices

Preparation method

Arrange the product still frozen in a wheel or on a shelf with baking paper under it, bake for 20-25 minutes in a preheated oven at 200 degrees, possibly on ventilated mode, until the product takes on an amber color.

DO NOT arrange the product on the lower shelf of the oven otherwise you risk burning the base.

For sweet puff pastries, sprinkle with icing sugar before consuming. It is recommended to eat the product still warm to appreciate all its features.

Conservation

Our products should be stored in the freezer at -18 degrees/-22 degrees Celsius.

After cooking, if not consumed immediately, they can be stored in the refrigerator for 24 hours, then it is recommended to heat them in the oven at 180 degrees C for 10 minutes.

Products cannot be refrozen again.

Expiration

Our products have a fairly long shelf life, 12 months, within which their consumption is recommended. On each package, as per law, the date of preferable consumption is shown.

Ingredients

To know the ingredients, nutritional values and allergens consult our website.

The finished products may contain:

Dried fruit	Sulphur dioxide	Eggs
Gluten	Sulphites	Cow's and sheep's milk products

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Quality certifications

We are certified in the food safety management system.





Contact



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