



*I colori
d' Italia*

- 2023 CATALOGUE -

TRADITIONAL
ITALIAN DELICACIES

*Verde
Veronese*



*Terra
di Siena*



*Rosa
Dolomiti*



*Azzurro
Napoli*



*Giallo
Milano*



*Blu
Savoia*





BOMBOLONE CHOCOLATE

Code no 1200304001
Weight 210g (7.41 OZ)
Box 12 packs
Shelf life 10 months



BOMBOLONE APRICOT

Code no 1200304002
Weight 210g (7.41 OZ)
Box 12 packs
Shelf life 10 months



BOMBOLONE CREAM

Code no 1200304003
Weight 210g (7.41 OZ)
Box 12 packs
Shelf life 10 months







CROISSANT PISTACHIO

Code no 1200304011
Weight 210g (7.41 OZ)
Box 12 packs
Shelf life 10 months



CROISSANT CHERRY

Code no 1200304012
Weight 210g (7.41 OZ)
Box 12 packs
Shelf life 10 months



CROISSANT CREAM

Code no 1200304013
Weight 210g (7.41 OZ)
Box 12 packs
Shelf life 10 months



CROISSANT CHOCOLATE

Code no 1200304014
Weight 210g (7.41 OZ)
Box 12 packs
Shelf life 10 months



CROISSANT CLASSIC

Code no 1200304015
Weight 190g (6.70 OZ)
Box 12 packs
Shelf life 10 months



In the 18th century, the exchanges between Vienna and the Republic of Venice brought the recipe for this sweet puff pastry jewel to Italy and it was then that the Venetian master bakers made it perfect until it was clearly distinguished from the original Austrian one.

This was a new magical combination of egg, sugar, and butter to create the authentic flavour of the typical Italian breakfast: a glossy cornetto on the surface lightly peeled inside.





RISVEGLIO CHOCOLATE

Code no 1200304021
Weight 210g (7.41 OZ)
Box 12 packs
Shelf life 10 months



RISVEGLIO BERRIES

Code no 1200304022
Weight 210g (7.41 OZ)
Box 12 packs
Shelf life 10 months



RISVEGLIO CLASSIC

Code no 1200304023
Weight 190g (6.70 OZ)
Box 12 packs
Shelf life 10 months





SOFFICIOTTO CHOCOLATE CHIPS

Code no 1200304031
Weight 200g (7.05 OZ)
Box 12 packs
Shelf life 10 months

Through I COLORI D'ITALIA, Maestro Massimo wants to enhance the typical flavors and fragrances of Italian territories as a form of art.

Our delicacies were born and live side by side with the traditional values and recreate the old recipes handed down from generation to generation. We preserve the original ingredient choices that make them unique and irreplaceable while maintaining craftsmanship and artisanal techniques through the industrial manufacturing processes.



SOFFICIOTTO CLASSIC

Code no 1200304032
Weight 190g (6.70 OZ)
Box 12 packs
Shelf life 10 months





*Traditional cakes are one of the musts of the holiday season.
Every Italian brings home at least one Panettone or Pandoro, or most
of the time both, long before the new year.*

*The candied fruity taste of Panettone or the buttery texture of
Pandoro is the perfect way to finish the meal all winter long.
If you serve Panettone or Pandoro at new year's celebration
you'll be in good company!*



PANETTONE

Code no 1200305021
Weight 750g (26.45 OZ)
Box 12 packs
Shelf life 12 months



PANDORO

Code no 1200305011
Weight 750g (26.45 OZ)
Box 12 packs
Shelf life 12 months









SAVOIARDI LADYFINGERS

Code no 120061111
Weight 200g (7.05 OZ)
Box 30 packs
Shelf life 13 months



Savoiardi's origin is traced to the late 15th century when they were created at the court of the Dukes of Savoy in tribute to a visit of the king of France.

These sweet and light biscuits with crumbly and spongy consistency, called "Ladyfingers" in English, are a great companion to tea but also one of the main ingredients of Tiramisu.



Tiramisù Recipe

*Ingredients for 6 portions:
200g MAESTRO MASSIMO LADYFINGERS, 350g mascarpone cheese, 3 fresh eggs, 80g sugar, 2 cups of coffee, unsweetened cocoa powder.*

*Preparation: Separate the egg yolks from the whites and place them in two bowls. Whip the egg whites to stiff peaks. Mix the egg yolks with sugar until the mixture turns into a light, frothy cream, then add the mascarpone cheese and gently fold the stiffly beaten egg whites in. Quickly soak MAESTRO MASSIMO LADYFINGERS in cooled coffee, place a layer in a rectangular dish and cover with cream. Repeat alternating layers of ladyfingers and cream. Sprinkle the entire surface with unsweetened cocoa powder.
Refrigerate for a few hours before serving.*

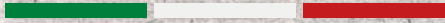
Buon appetito!





SCAN FOR MORE




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