

*introducing*  
**CHEF LUCA CIANO NEW**  
**HAND WRAPPED**  
**PANETTONE**

With its unique shape, Panettone is Milan's traditional Christmas cake, a food with a long and noble history.

It is technically a sweet bread loaf, created through a lengthy curing process similar to that of sourdough. The dough's fermentation, which can take several days just for the proofing, is what gives the cake its distinctively fluffy texture.

Panettone is baked with candied orange peels and raisins, which are added dry instead of being soaked. It's best served in vertical slices alongside sweet hot drinks or dessert wines.

Each panettone is skillfully hand-wrapped in a wrapper that showcases the intricate pattern of the Duomo di Milano's tiled floor.

**MADE IN ITALY  
FOR LUCA CIANO  
BY CHIOSTRO DI SARONNO  
SPECIALITA'**

**INGREDIENTS**

Wheat flour (**gluten**), water, sultanas (13%), sugar, butter (**milk**), candied orange peels (9%) [orange peels, glucose fructose syrup from wheat (**gluten**), sugar, acid (330)], yeast, **egg** yolk, emulsifier (471 from palm oil and rapeseed oil), salt, **milk** solids, flavours.

**750g Net**

9 months shelf life

Size: 22x22x11cm

8 pcs/box - 6 box/layer - 30 box/pallet

Pallet size: 80x120x185cm - 200 kg

Box gross weight 6.7kg

