

PANETTONE



Panettone, the traditional Italian Christmas cake, and other Silene baked goods are the fruit of our experience in pastry-making that began several years ago and that has been perfected in our Laboratory. The search for the best ingredients allows us to produce excellent baked goods. We used hand-shelled fresh eggs, stone-ground flour, high-quality butter and the best candied fruit. The pastry dough is prepared through a ritual series of steps which are simple and complex at the same time. Preparation involves a long rising time of at least 30 hours, which is can only be obtained by using live culture yeast. The aroma of the butter and the softness of the dough make Silene panettone a delicious baked good that can be enjoyed throughout the year. We recommend heating it to 35/40°C before serving, in order to bring out the best of its aromas.

PRODUCT CHARACTERISTICS



Recipe: this baked good is made by Chef Roberto Rossi according to the age-old panettone tradition. Roberto's panettone acquires its distinctive quality thanks to the culture yeast. Natural leavening gives this pastry its unique taste and aromas and makes it easy to digest.

Storage: store in a cool, dry place. Keep away from heat and sunlight.

Ingredients: pastry flour, egg yolk, butter, sugar, culture yeast, candied fruit, raisins, honey, salt, vanilla beans. May contain traces of nuts.

Weight: 1 kg

Flavors: classic, apricot.

Expiration: as this is a homemade product, use shortly after opening.

Worldwide delivery.

THE SILENE LABORATORY



About us: every day the Silene laboratory produces a small quantity of baked goods of different types, so as to be able to offer our clients the highest-quality homemade products.

Our location: we are located in the heart of the most authentic part of Tuscany, on pristine land of olive groves and chestnut trees between the Val d'Orcia and the Maremma. This is the home of our heritage, made up of our land, skilled craftsmanship and excellent products.



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Silene