



# panettone:

## THE ITALIAN CHRISTMAS CAKE

Panettone is a delicate Italian yeast-leavened bread made with raisins, candied fruit peels, almonds, and brandy. From 1839, the delicious secret of the special Lombard-born bread has been slowly spreading its fame throughout the world, and now the word is out.



### \* SELECTING PANETTONE \*

*It should not come as a surprise that a centuries-old recipe would be produced by several companies in many variations. This year, Draeger's will be importing several incredible Italian brands:*

#### FIASCONARO

Fiasconaro uses only authentic recipes and the ingredients are the finest to be found in Sicily and is distinguished by a natural leavening process that lasts 36 hours. Their respect for the pure flavors of locally grown produce, seasonal sensibility, and an unshakable faith in tradition has resulted in success both at home and internationally.



#### TRADIZIONALE

Artisanal Christmas bread with fresh candied orange and raisins flavored with Marsala and Zibibbo wines.



#### CIOCCOLATO

Traditional panettone with chocolate chips, and covered with sugar drops.  
*\*No Fruit*



#### PANETTONE MANDORLE D'AVOLA

Traditional panettone raisins, covered with sugar drops & Avola almonds.



#### PANETTONE CITRUS & SAFFRON AGLI AGRUMI

Limited edition made with Sicilian candied lemon, candied orange peel & saffron.  
*\*No Fruit*

#### DOLCE & GABANA

The collaboration between the creativity of Dolce & Gabbana and the confectionery artistry of Fiasconaro results in a unique recipe: the typical panettone, revisited with the flavors of Sicily. An artisanal product that combines a stylish design with that of pastry.



#### PANETTONE AGLI AGRUMI

Sicilian candied lemon, candied Mandarin, orange peels, honey & saffron.



#### PANETTONE APPLE & CINNAMON

Made with the very soft dough of Fiasconaro accompanied by candied apple and cinnamon.



#### PANETTONE AL CIOCCOLATO

Made with both milk and dark chocolate from single-origin cocoa beans, enriched with orange paste, without icing and with a cross-shaped ridge.



#### PANETTONE ALLA MANDORLE DI SICILIA

Naturally leavened dough enriched with raisins, flavored with Vecchio Samperi wine, and covered with icing, sugar grains and Sicilian almonds.

#### RUSTICHELLA D'ABRUZZO

Rustichella D'Abruzzo is made with a special natural yeast, and the dough is allowed to rise three times—or almost 20 hours—before baking. The sweet, buttery panettone is studded with candied fruit.



#### CLASSIC PANETTONE

Rich egg bread studded with raisins, candied citron, and laced with a hint of vanilla.



#### CHERRY PANETTONE

This rich, buttery dome-shaped brioche bread is studded with candied Amarene (black Morello cherries) and scented with natural vanilla.



#### ORANGE & CHOCOLATE PANETTONE

Buttery, rich brioche bread studded with chopped candied orange peel, raisins, and chunks of dark chocolate.



#### FIG & CHOCOLATE PANETTONE

Dome-shaped brioche bread studded with chopped dried figs and dark chocolate chips, and it is scented with natural vanilla.