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Loison Panettone: a quick guide on how to pick a flavour!

It is not so easy to find your perfect Panettone among all the equally enticing Loison versions:

*classic flavours, unusual combinations, fruity aromas and a variety of formats here's our **advice to choose the right panettone.***

THE UNMISTAKABLE FLAVOUR OF TRADITION

Mandarin-flavoured Panettone. What does Christmas taste like? It's the one that conjures up the holiday atmosphere, filled with joy and warmth, it is the citrusy scent that wafts out as soon as you unwrap the panettone with Late Mandarin of Ciaculli, which has been a Slow Food praesidium since 2004.

Available in the collections: Fruit and Flowers (500g and 1kg), Gold (750g), Puppies (500g), Limited Edition Tin Box (750g).

Panettone Classico a.D. 1476. It really is true, the predilection for the Classic flavour is innate! Plus, if we add a rich dough, the result of over 72 hours of patient work, and highly selected candied Sicilian Oranges and Citrons of Diamante without sulphites it's a sure hit!

Available in the Collections: Genesis (500g and 1kg), Gold (750g), Hat Box (500g and 1kg), Milan (500g and 1kg), Puppies (500g), Christmas (500g), Limited Edition Tin Box (750g), Gift (750g).

Regal Chocolate Panettone. At Christmas, give yourself the gift of chocolate: it is delicious, banishes stress, everybody likes it, adults and children alike, and makes everyone happy! The Regal Chocolate panettone is even yummiier thanks to the rich filling and chips made with selected Grand Crus from Suth America.

Available in the collections: Genesis (500g and 1kg), Gold (750g), Puppies (500g), Christmas (500g), Limited Edition Tin Box (750g), Gift (750g).

Divino Panettone. The dough of the "Divino" is enriched and scented by the use of a sophisticated blend of Passito wines from the Veneto region, making this Panettone the symbol

of our region.

Available in the Collections: Genesis (500g and 1kg).

FOR FOODIES SEEKING UNUSUAL COMBINATIONS

Pistachio Matcha Panettone. Not just any Pistachios, at Loison we use fine Green Pistachios of Bronte DOP, Slow Food Praesidium, combined with Matcha Tea from the Uji hills, Kyoto. Two precious ingredients through which East and West meet.

Available in the Collections: Genesis (500g and 1kg), Gold (750g), Limited Edition Tin Box (750g).

Panettone NeroSale. This panettone is enriched with a salted caramel cream, the recipe for which has been developed by Dario Loison, and with bitter chocolate nuggets. It is an exuberant balance of sweet and salty where one does not overwhelm the other, on the contrary, they both stand out in a lively ensemble.

Available in the Collections: Fruit and Flowers (500g and 1kg), Gold (750g), Limited Edition Tin Box (750g).

Liquorice and Saffron Panettone. Intended to celebrate the 75th anniversary of Loison Pasticceri, the Liquorice and Saffron Panettone was a winning bet for Dario Loison, because this panettone is ever more popular with chefs, foodies and fans due to the extraordinary and successful combination of DOP Liquorice of Sibari and choice saffron, pistils only, of Iranian origin.

Available in the Fruit and Flowers Collection (500g and 1kg).

Apricot and Ginger Panettone. The idea was born in 2009 to create a combination that was not aligned with conventional tastes but that would meet the most sophisticated and demanding palates, already accustomed to Loison products. Here, the roundness of semi-candied apricot is lovingly paired to the zesty and spicy taste of candied ginger.

Available in the Fruit and Flowers Collection (500g and 1kg).

Noël Pear and Spices Panettone. When Christmas is around the corner, the air fills with aromas and scents that conjure up the holiday atmosphere: a heady mixture of cinnamon, cloves and star anise bursts out when you taste a **Noël** panettone, enriched with candied pears and spices, the Christmas recipe par excellence signed by Dario Loison.

Available in the Fruit and Flowers Collection (500g and 1kg).

5 IDEAS IF YOU LOVE FRUIT

Panettone with Sour Cherry. Very popular owing to its intense taste, sour cherry's perfect sidekick is Mananara Vanilla from Madagascar (**Slow Food Praesidium**) thanks to its delicate yet heady taste.

Available in the Fruit and Flowers (500g and 1kg) and Christmas Collection (500g).

Panettone with Marrons Glacé. Deliciously retro, Marrons glacé are one of the greatest and most irresistible expressions of confectionery art thanks to their adorable notes of forest and nuts. But we know that Marrons glacé always impress, especially with Loison Panettone!

Available in the Collection Fruit and Flowers (500g and 1kg) Gold (750g), Puppies (500g).

Panettone with Lemons. It is born of an encounter between IGP **Lemon of Amalfi**, with its typical elongated shape and intense aroma, and IGP **Lemon of Siracusa**, celebrated for its juice and essential oils, which

deliciously burst forth in this Panettone, whose dough is enriched and scented by the cream and candied rind of these delicious Mediterranean fruits.

Available in the Collection Fruit and Flowers (500g and 1kg), Gold (750g), Christmas (500g).

Citrusy Panettone. Only for lovers of candied fruit, the Citrusy panettone is made with **5 different citrus fruits:** Chinotto oranges of Savona (Slow Food Praesidium) with a tart and sour taste, Citrons of Diamante with a meaty rind full of essential oils, Late Mandarins of Ciaculli (Slow Food Praesidium), unique for their rare aroma, Lemons with their intense aroma and Sicilian Oranges with a sour and fruity taste.

Available in the Fruit and Flowers Collection (500g and 1kg)

Panettone with Figs. It is the variant most appreciated by chefs and lovers of fine cuisine because of its versatile taste that complements desserts as well as savoury dishes. An extremely soft dough that holds together precious DOP figs of Calabria highlighted by Mananara Vanilla of Madagascar (Slow Food Praesidium).

Available in the Fruit and Flowers Collection (500g and 1kg)

WHAT ABOUT COLLECTORS?

Tin Box Collection - XVI Unlimited Edition. For 16 years now, the Loison Tin Box has been much sought after by people who love collecting them or who simply love owning a cult object that embodies all that the Sonia Design style stands for.

The Tin Box Collection includes 5 flavours: Pistachio Matcha, with a heart of Green DOP Pistachio of Bronte and icing of white chocolate and Matcha powder; NeroSale, the yummy chocolate and salted caramel panettone; Regal Chocolate, with selected single origin South American Grand Cru chocolate and chocolate cream; the traditional Classico a.D. 1476, with precious candied Sicilian Oranges, and Citrons of Diamante; Late Mandarin of Ciaculli, Slow Food Praesidium, inimitable thanks to its aromatic scents.

FOR THOSE LOOKING FOR A SPECIAL GIFT, HERE ARE THE PLUSH TOYS BY SONIA DESIGN

Gift Collection. The perfect gift for Christmas 2022? The teddy bears signed by Sonia Design! Here are Juliet and Romeo, cuddly, big, comforting, making everyone happy, grown-ups and children alike! Juliet and Romeo are swaddled in a matching-colour scarf with gold Loison signature and come with a lock because their tummy hides a surprise, a 750 gramme panettone. Juliet has chosen Classico A.D. 1476 because she loves the simple, traditional flavours, whereas Romeo, the real glutton of the couple, picked Regal Chocolate, with selected single origin Grand Cru chocolate and chocolate cream.

Mignon Collection. Each year, Sonia spoils us with a new mascot for the Mignon Collection and 2022 welcomes Benny and Serenella, the cuddly plush toys: Benny has darker fur, while Serenella's fur is lighter, but both are snuggly and lovable. The two plush toys conceal a secret: a small traditional panettone enriched with sultanas and oranges!

The panettoni of the TOP line are made with very carefully selected ingredients: **fresh eggs, Italian honey, mountain milk, cream and butter, Italian sugar, fine flour, Naturale Mananara Vanilla of Madagascar (Slow Food Praesidium) and Natural Sweet Salt of Cervia.**

Day by day, what you choose, what you think and what you do is who you become. (Heraclitus)