



Corsini Biscotti S.r.l.



PUTTING ITALIAN BISCUITS ON THE MAP

Sweet and crunchy Cantuccini are the perfect accompaniment to coffee but are also popular as an accompaniment to dessert wines and sweet liqueurs. Cantuccini biscuits are a Tuscan speciality made with sweet almonds and twice baked for extra crispness. The bite-size biscuits are cut from a baked log filled with whole, skinned almonds and returned to the oven to toast the cut edges of the almonds and give the biscuits their incomparable crunch. The open texture of the biscuit makes it perfect for dunking; soaking up the coffee in its open pores so that the biscuit crumbles in an explosion of flavour in the mouth. As with so many simple pleasures, it is hard to stop once you have started.



Made in the traditional way



A taste of Tuscan lifestyle: almond cantuccini

Corsini's Tuscan cantuccini are made according to a recipe that has been handed down through generations of the Corsini family for nearly a hundred years. Only the finest quality ingredients go into their manufacture to ensure their characteristic flavour. In addition to its traditional almond cantuccini, Corsini also offers chocolate and orange peel versions of this classic treat. Almond cantuccini are one of Italy's best-known bakery exports and are enjoyed around the world as a sweet taste of the relaxed Tuscan lifestyle. To stand out in a crowded market, Corsini places its faith in traditional artisan baking techniques and an emphasis on authenticity. What sets Corsini's products apart from those of its competitors is the obvious care and attention that goes into their production and the high level of craftsmanship.



Celebrate Christmas with a delicious traditional Italian panettone

Christmas Italian style

One of the most successful products to conquer the lucrative holiday season is the traditional Italian sweet bread, panettone, which is commonly eaten around Christmas and New Year. Panettone is a celebration bread made with an enriched dough and studded with jewel-like candied citrus peel and raisins. It offers a lighter alternative to the more stodgy Christmas fare commonly served in Northern Europe. This and the fact that it is not easy to make at home go some way to explaining its growing popularity in non-traditional markets. Enriched doughs are known for being tricky to work with because adding sugar, butter and eggs to the dough retards the action of the yeast, making it difficult to achieve the light, open texture of a good panettone. Needless to say, Corsini's panettone scores highly in all categories, including flavour, texture and appearance. The company also offers more unusual versions featuring the addition of untypical flavours such as chocolate, cherries, apricots and chestnuts. Just because a product has a long tradition doesn't mean that it is forbidden to tinker with the recipe.



Traditional Tuscan specialities are also on the menu



Makes a perfect gift:
Polendina

Tradition is written large at the Corsini bakery. Its baked goods are made using the same basic ingredients and the same processes as nearly a hundred years ago, without additives, preservatives or artificial flavourings. The results speak for themselves. In a product range comprising over 140 different specialities, including traditional Italian breakfast biscuits, a full selection of cakes and tarts as well as delicious filled biscuits, it is hard to single out one that typifies the unique Corsini product philosophy. One product which manages to embody both the traditional values and modern outlook that are characteristic for Corsini's approach is Polendina, one of Corsini's own creations based on a traditional Tuscan recipe. Polendina is a soft, rounded cake made using chestnut flour. Polendina was created using an ancient Tuscan recipe but reinterpreted for a new generation. It takes the typical cake ingredients of eggs, butter, hazelnuts and almonds and adds another typical component of Tuscan cuisine, extra virgin olive oil, into the mix to give the cake a delicious flavour and unique moistness. Packaged in a traditional wooden box, Polendina is the perfect gift to take round to friends for any occasion.



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The signature cake of Tuscany

Another classic Tuscan sweet is Panforte. This densely rich cake made with honey and packed with whole nuts is sold in a traditional paper wrapping and should be enjoyed in small slivers. The flat, round cake dusted in icing sugar can be seen in bakery windows throughout Tuscany and is a popular souvenir for tourists to take home with them because of its long shelf life. Corsini's Panforte is one of the specialities that have made the Corsini name and bakery famous. It used to be prepared by nuns using honey and pepper. Later on, spices were added to give it the flavour we know today.

Panforte features in every Tuscan bakery window display



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