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· 2021 ·

Press release – February 2021

EASTER 2021: THE NEW SALTED CARAMEL COLOMBA IS HERE

*The **Salted Caramel Colomba** is the new tempting flavor of spring: a scrumptious **white chocolate caramel glaze**, garnished with **PGI hazelnuts from Piedmont**, matches the equally delicious **salted butter caramel filling** exclusively Made in Loison.*

This new variety joins Loison's Genesi Collection featuring classic flavors

INSPIRED BY **CARAMEL AU BEURRE SALÉ**, **TOFFEE** AND **DULCE DE LECHE**

In France, the recipe for **caramel au beurre salé** was created by French Maître Chocolatier and Caramélier Henri Le Roux from Quiberon, Brittany. In 1977, he came up with the brilliant idea of adding Normandy salted butter and heavy cream to caramelized sugar. In the UK, they all love their **toffee**, a firm then chewy candy whose name is a variation of "taffy". In Spain, Portugal and especially in South America, they're all a fan of **dulce de leche**, another culinary accident that occurred when a pot of sweetened milk was left on the stove too long. The common denominators of these sweets are sugar, butter and heavy cream. So, what about Italy?

LOISON'S EXCLUSIVE RECIPE FOR SALTED CARAMEL

The salted caramel sauce that this Colomba is filled with is **100% Made in Loison**. Dario Loison created a recipe that skillfully balances **saltiness and sweetness**, without any of the two overpowering the other

NEW IN 2021 IS THE SALTED CARAMEL COLOMBA

This new variety of Colomba, filled with a decadent salted caramel sauce, follows the great success of the **NeroSale Panettone** introduced in **2018** and the **Salted Caramel Pandoro** introduced in **2019**.

The scrumptious **white chocolate caramel** that glazes the top of the Colomba is garnished with **PGI hazelnuts from Piedmont** and with sugar crystals. Equally delicious are the **milk chocolate chips and the salted butter caramel sauce** found on the inside. **The white chocolate glaze is poured by hand**, after the product has been baked.

This Salted Caramel Colomba is the latest addition to the TOP-Line *Genesi* Collection, one that fully represents the **Loison's brand**. Only the best basic ingredients are used: fresh alpine milk and butter, eggs from safe farms, choice Italian almonds, top-grade Italian sugar, artisanal sea salt from Cervia and, last but not least, **Mananara vanilla from Madagascar (a Slow Food Presidium)**.

Learn to bake cakes with a light heart and to offer them with feeling. However, avoid eating them. As with caresses, once you have tasted sugar, it is easy to become a slave to it.

(Editor's note: loosely translated from the Italian edition of *Aphrodite* by Isabel Allende)

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