

Tosa: two versions of the salted caramel filled-cake

*An enticing cake such as this could only have been inspired by **Mirandolina**, the pretty coquette of "**The Mistress of the Inn**" play by Carlo Goldoni.*

*A **classic short-crust pastry cocoa shell** is filled with an **innovative frangipane salted caramel sauce**, paired with either **premium PGI hazelnuts from Piedmont** or with **single-origin chocolate from Venezuela***

A CAKE "BLESSED" BY PLAYWRIGHT GOLDONI – INSPIRED BY *MIRANDOLINA*, THE EXUBERANT VENETIAN MISTRESS OF THE INN

When **Dario and Edoardo Loison** began conceptualizing the recipe for a salted caramel cake, they had a clear idea in mind: it had to be an enticing cake inspired by an exuberant and alluring female **figure** who was also **clever, modern and a little cunning**. A tempting cake like that could only be inspired by the legendary **Mirandolina**, the main character of "**The Mistress of the Inn**" play written by **Carlo Goldoni in Venice in 1752**.

Courted by many wealthy customers of the inn, pretty coquette **Mirandolina** turns them all down in order to keep her independence. She eventually gives in to her loyal employee **Fabricius**, whom she doesn't love but won't stand in her way. **Mirandolina** represents an emancipated and smart figure of her times, who stays true to herself.

THE TWO VERSIONS OF THE SALTED CARAMEL-FILLED CAKE GIVE A CLASSIC RECIPE AN INNOVATIVE TWIST

This is a **classic** cake with a **short-crust pastry cocoa shell**, featuring a unique **frangipane salted caramel filling**. The filling plays with different textures, creating two unique versions of the same basic cake. One alone would not have been enough to express all of **Dario Loison's** inexhaustible creativity!

Both cake versions feature the same short-crust pastry shell made from single-origin choice cacao from **Venezuela**. In one of the cake variants, the crust is filled with a frangipane salted caramel sauce paired with premium **PGI hazelnuts from the Langhe region of Piedmont**. **Dario Loison** recommends serving this cake with **Madeira** or **Sherry** wine. In the other cake variant, the frangipane salted caramel filling is enriched with **dark chocolate morsels made from single-origin cacao beans harvested in Venezuela** and with **Mananara vanilla from Madagascar (a Slow Food Presidium)**. In this case, **Dario Loison** recommends serving the cake with a full-bodied **dessert wine**.

A happy marriage of classic and modern flavors, united by a traditional preparation for an all-new taste.



THE PACKAGING – A WINDOW INTO LOISON'S TASTE

PRIMAVERA · SPRING · PRINTEMPS

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Revealing great beauty and a passion for detail, Loison's packaging is perfected year after year with a look that is both highly crafted and efficient.

The **heart-shaped cut-out** on the box immediately catches the eye and provides a glimpse of what delicious variety of Loison cake lies beneath. This packaging is also functional, as the box easily **opens up like a book**, whilst keeping the baked product well protected and snug.

The packaging design truly reflects the philosophy and hard work behind every project that the Loison family business undertakes. Through ongoing **research**, the company delivers efficient results and puts out **product information** through **transparent communication**, all the while maintaining its unique and sophisticated style.

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