CATALOGUE 2019

bakery & desserts

FORNO d'ASOLO

An evocative view of the Asolo hills from the Forno d’Asolo headquarters in Maser

INDEX

sweet bakery P 13

REB. CORNETTO PREMIUM P 14
BUTTER CROISSANTERIE P 16
ANCIENT GRAINS SELECTION P 18
VEGAN TREATS SELECTION P 20
TRADITIONAL CORNETTI P 22
PUFF PASTRY P 26
LEAVENED SPECIALTIES P 30
KRAPFENS P 32

cakes & desserts P 35

TRADITIONAL CAKES P 36
VEGAN & GLUTEN FREE DESSERTS P 40
MAXI CAKES & LONG CAKES P 42
CREAMY DESSERTS P 46

savoury bakery P 48

FOCACCIA GENOVESE P 49

RAW MATERIALS

the art of transforming simple ingredients in sheer tastiness

We select high quality raw materials to create products that are true protagonists of good taste!

Our products are made with particular care, using specially selected all-natural ingredients that are processed according to the tradition of high craftsmanship. Meanwhile, we comply with the strictest quality control requirements, so that our products are at their very best as far as freshness and fragrance are concerned.

eggs

fruit

Natural Yeast
CRAFTSMANSHIP AND QUALITY

BRC FOOD CERTIFICATED

IFS Food

BRC and IFS Certifications: we take responsibility towards our customers as a guarantee of food safety and of consistency of quality levels.

flour

cereals

milk

KEY

- Weight / piece
- Weight / pack
- Weight / bag
- Packaging
- Tray
- To thaw
- Not to be thawed
- Baking time in oven
- Oven temperature
- Frying time
- Microwave cooking time
- Microwave temperature
- Diameter
- Size
- Portions

THE ART
of Italian tradition

cornetto and cappuccino

What is a cornetto anyway?
The ideal companion of a coffee or cappuccino...
but not only that! Let customers experiment
with other combinations, as well.

A cornetto can be sweet or savoury. It can be plain, filled with luxurious cream, lascivious chocolate or healthy fruit chunks... but many more variants are available today at Forno d'Asolo.

We also take care of sensitive consumers with special dietary needs: a cornetto can even be vegan!

Summing up, a cornetto is a most versatile product for all tastes and awaits only for the bar tender to set his creativity free.

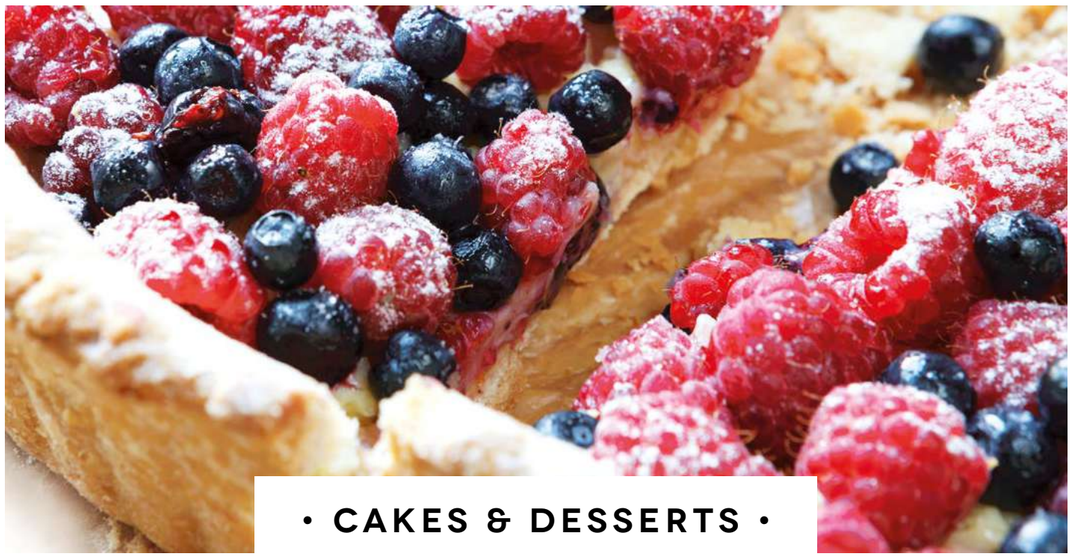
FdA ACADEMY

At Forno d'Asolo we invest in knowledge, know-how and training,
to support customers face the ever-changing market
with the right competence and skills.

CONSUMPTION
times & trends

A vast assortment comprising hundreds of items
both sweet and savoury,
ideal for all those hungry times during the day.

• SWEET BAKERY •



• CAKES & DESSERTS •

• *vegan & gluten free* •

• SAVOURY BAKERY •

FORNO d'ASOLO

cornetto

krapfen

sacchettino

SWEET BAKERY

Reb.

CORNETTO

premium

REB. CORNETTO PREMIUM

CORNETTO REB. STRAIGHT PLAIN
3012697

65 g | 50 pcs | 20-22 min | 175 °C

CORNETTO REB. PLAIN
3012592 / 3012518

70 g / 85 g | 50 pcs / 50 pcs | 20-22 min / 20-22 min | 175 °C / 175 °C

CORNETTO REB. GLAZED APRICOT
3012593 / 3012571

85 g / 105 g | 50 pcs / 50 pcs | 20-22 min / 20-22 min | 175 °C / 175 °C

CORNETTO REB. GLAZED CREAM
3012572

105 g | 50 pcs | 20-22 min | 175 °C

CORNETTO REB. GLAZED CHOCOLATE
3012645

105 g | 50 pcs | 20-22 min | 175 °C

CORNETTO REB. PISTACHIO
3012644

85 g | 40 pcs | 20-22 min | 175 °C

CORNETTO REB. HONEY & GINGER
3012704

105 g | 50 pcs | 20-22 min | 175 °C

CORNETTO REB. RASPBERRY & YOGHURT
3012769

105 g | 50 pcs | 22-24 min | 175 °C

cornetto reb.

Authentic Italian cornetti: all-day impeccable fragrance and texture!
To breakfast like a king and have a great start to the day

Butter
CROISSANTERIE

BUTTER CROISSANTERIE

CROISSANT APRICOT
3012577

95 g | 40 pcs | 22-24 min | 170 °C

CROISSANT CREAM
3012638

95 g | 40 pcs | 22-24 min | 170 °C

CROISSANT CIOCREAM
3012639

95 g | 40 pcs | 22-24 min | 170 °C

CROISSANT MIGNON PLAIN
3012466

30 g | 150 pcs | 25 min | 165 °C

CROISSANT MIGNON APRICOT
3012473

35 g | 100 pcs | 25 min | 165 °C

CROISSANT MIGNON CREAM
3012467

35 g | 100 pcs | 25 min | 165 °C

CROISSANT MIGNON CIOCREAM
3012468

35 g | 100 pcs | 25 min | 165 °C

Appealing fragrance and scent.
Prepared with natural yeast according to Italian recipe.
Traditional French puff pastry.

Ancient Grains

SELECTION

ANCIENT GRAINS SELECTION

CORNETTO WHOLE WHEAT WITH HONEY
3012745
75 g · 50 pcs · 22-23 min · 175 °C

CORNETTO GLAZED HONEY
3012313
75 g · 50 pcs · 22-23 min · 175 °C

CORNETTO CEREALS & ORANGE
3012440
75 g · 50 pcs · 20-22 min · 175 °C

CORNETTO CEREALS BLUEBERRY & APPLE
3012441
75 g · 50 pcs · 20-22 min · 175 °C

CORNETTO CEREALS GLAZED
3012315
65 g · 50 pcs · 20-22 min · 175 °C

CORNETTO SPELT, CURRANTS & POMEGRANATE
3012583
85 g · 40 pcs · 20-22 min · 175 °C

CORNETTO PLAIN SESAME
3012112
58 g · 60 pcs · 20-22 min · 175 °C

CORNETTO LEGUMES FLOUR
3012772
75 g · 50 pcs · 22-24 min · 175 °C

CORNETTO SEMOLINA ORANGE & LEMON CREAM
3012702
96 g · 50 pcs · 22-24 min · 175 °C

PRINCIPINO HONEY
3012474
30 g · 3 kg · 20 min · 175 °C

PRINCIPINO CEREALS MIXED BERRIES GLAZED
3012308
35 g · 3 kg · 20 min · 175 °C

PRINICIPINO WHOLE WHEAT HONEY
3012316
35 g · 3 kg · 20 min · 175 °C

specially selected ingredients

Plain yet tasty
Traditional recipe
Enjoy feeling good day after day!

Vegan Treats
SELECTION

VEGAN TREATS SELECTION

VEGAN CORNETTO PLAIN
3012450 PQV

65 g | 40 pcs | 20-22 min | 170 °C

VEGAN CORNETTO CARBON
3012479 PQV

65 g | 40 pcs | 20-22 min | 170 °C

VEGAN CORNETTO APRICOT
3012449 PQV

80 g | 40 pcs | 20-22 min | 170 °C

VEGAN CORNETTO CREAM
3012591 PQV

80 g | 40 pcs | 20-22 min | 170 °C

VEGAN CORNETTO CIOCREAM
3012643 PQV

85 g | 40 pcs | 20-22 min | 170 °C

VEGAN CORNETTO CEREALS, ELDERBERRY & RASPBERRY
3012476 PQV

80 g | 40 pcs | 20-22 min | 170 °C

VEGAN CORNETTO CEREALS, FIG & ALMOND
3012705 PQV

80 g | 40 pcs | 20-22 min | 170 °C

MINI VEGAN CORNETTO CEREALS
3012509 PQV

35 g | 100 pcs | 20 min | 170 °C

MAPLE & NUTS CRUNCHY
3012740 PQV

70 g | 40 pcs | 24-26 min | 175 °C

VEGAN MINI STRUDEL APPLE & RAISINS
3012451 PQV

70 g | 40 pcs | 20-22 min | 180-190 °C

VEGAN MINI STRUDEL CREAM
3012582 PQV

70 g | 40 pcs | 20-22 min | 180-190 °C

VEGAN SAVOURY CORNETTO
3112100 PQV

95 g | 40 pcs | 22-24 min | 170 °C

Certified Vegan Quality

Our vegan line has been expecially devised for those following a dietary lifestyle free from animal proteins and for consumers on the lookout for light and healthy food. The products comply with the strict standards provided for by the Italian Vegetarian Association and this has enabled us to obtain the Vegan Vegetarian Quality certification.

the Cornettis

SELECTION

RE CORNARETTO

RE CORNARETTO EXTRA APRICOT
3012262

95 g | 55 pcs | 20-22 min | 175 °C

RE CORNARETTO EXTRA CREAM
3012263

95 g | 55 pcs | 20-22 min | 175 °C

RE CORNARETTO EXTRA CIOCREAM
3012264

95 g | 55 pcs | 20-22 min | 175 °C

RE CORNARETTO EXTRA CREAM & BLACK CHERRY
3012504

95 g | 55 pcs | 20-22 min | 175 °C

RE DI FIORI BLACKBERRY & JASMIN
3012768

95 g | 50 pcs | 22-24 min | 175 °C

CORNARETTO REGINA

CORNARETTO REGINA APPLE GLAZED
3012641

75 g | 40 pcs | 20-22 min | 175 °C

CORNARETTO REGINA APRICOT
3012104

75 g | 50 pcs | 20-22 min | 175 °C

CORNARETTO REGINA CREAM
3012103

75 g | 50 pcs | 20-22 min | 175 °C

CORNARETTO REGINA CIOCREAM
3012102

75 g | 50 pcs | 20-22 min | 175 °C

CORNARETTO REGINA CEREALS WITH MIXED BERRIES
3012290

75 g | 50 pcs | 20-22 min | 175 °C

ALREADY LEAVENED CORNETTI

CORNETTO PLAIN & STRAIGHT
3012130

58 g | 60 pcs | 20-22 min | 175 °C

MAXI CORNETTO PLAIN
MAXI 3012123

75 g | 50 pcs | 20-22 min | 175 °C

MAXI CORNETTO APRICOT
MAXI 3012118 / 3012128

90 g | 50 pcs | 20-22 min | 175 °C
66 g | 60 pcs | 20-22 min | 175 °C

MAXI CORNETTO CREAM
MAXI 3012121 / 3012125

90 g | 50 pcs | 20-22 min | 175 °C
66 g | 60 pcs | 20-22 min | 175 °C

CORNETTO CIOCREAM
3012119

66 g | 60 pcs | 20-22 min | 175 °C

MAXI GLAZED CORNETTO PLAIN
MAXI 3012289

75 g | 50 pcs | 20-22 min | 175 °C

MAXI GLAZED CORNETTO APRICOT
MAXI 3012300

90 g | 50 pcs | 20-22 min | 175 °C

MAXI GLAZED CORNETTO CREAM
MAXI 3012299

90 g | 50 pcs | 20-22 min | 175 °C

MAXI GLAZED CORNETTO CIOCREAM
MAXI 3012301

90 g | 50 pcs | 20-22 min | 175 °C

CORNETTO PISTACHIO GLAZED
3012377

95 g | 40 pcs | 22-24 min | 175 °C

CORNARETTO ALMOND GLAZED
3012276

75 g | 50 pcs | 20-22 min | 175 °C

CORNARETTO PLAIN GLAZED
3012105 / MINI 3012126

65 g | 60 pcs | 20-22 min | 175 °C
40 g | 75 pcs | 20 min | 175 °C

BOSCORIGO
MAXI 3012452

95 g | 55 pcs | 22-24 min | 175 °C

CIOKORIGO
MAXI 3012448

95 g | 55 pcs | 22-24 min | 175 °C

PRINCIPINI & MINI CORNETTI

PRINCIPINI MIX GLAZED
3012310

35 g | 3x1,5 kg | 20 min | 175 °C

PRINCIPINO APRICOT GLAZED
3012305

35 g | 3 kg | 20 min | 175 °C

PRINCIPINO CREAM GLAZED
3012307

35 g | 3 kg | 20 min | 175 °C

PRINCIPINO CIOCREAM GLAZED
3012306

35 g | 3 kg | 20 min | 175 °C

MINI CORNETTO
3012265

25-30 g | 4 kg | 20 min | 175 °C

SAVOURY CORNETTI

SAVOURY CORNETTO
3112051

58 g | 60 pcs | 20 min | 180 °C

MINI SAVOURY CORNETTO STRAIGHT
3112073

25 g | 4 kg | 18 min | 180 °C

the Shells
PUFF PASTRY

THE SHELLS PUFF PASTRY

SHELL PLAIN
3012097

70 g | 70 pcs | 20-22 min | 180-190 °C

SHELL MILKCREAM & BLACK CHERRY
3012505

90 g | 60 pcs | 20-22 min | 180-190 °C

SHELL PEACH
3012096

90 g | 60 pcs | 20-22 min | 180-190 °C

SHELL CHOCOLATE
3012706

90 g | 60 pcs | 20-22 min | 180-190 °C

SHELL CIOCREAM
3012098

90 g | 60 pcs | 20-22 min | 180-190 °C

SHELL MILKCREAM
3012093

90 g | 60 pcs | 20-22 min | 180-190 °C

SHELL TANGERINE
3012746

90 g | 35 pcs | 24-25 min | 180 °C

MORO
3012169

70 g | 60 pcs | 20-22 min | 180-190 °C

SOLEADO
3012203

70 g | 60 pcs | 20-22 min | 180-190 °C

PERNOCIO
3012179

80 g | 60 pcs | 20-22 min | 180-190 °C

CIOPANNA
3012080

90 g | 60 pcs | 20-22 min | 180-190 °C

MINI BLUEBERRY STRUDEL
3012214

70 g | 90 pcs | 20-22 min | 180-190 °C

MINI APPLE STRUDEL
3012204

70 g | 90 pcs | 20-22 min | 180-190 °C

RAMPOLINA CREAM & MIXED BERRIES
3012188

75 g | 75 pcs | 20-22 min | 180-190 °C

TRECCIA APRICOT
3012209

70 g | 80 pcs | 20-22 min | 180-190 °C

TRECCIA CREAM
3012211

70 g | 80 pcs | 20-22 min | 180-190 °C

TRECCIA CIOCREAM
3012210

70 g | 80 pcs | 20-22 min | 180-190 °C

MINI MIXED PUFF PASTRY
3012280

45 g | 5 kg | 20-22 min | 180-190 °C

Crispy puff pastry enclosing precious fillings!
Delicious taste as well as appetising to see,
they definitely enhance the showcase
with their special eye-catching appeal.

leavened SPECIALTIES

PAIN AU CHOCOLAT
3012521

90 g | 50 pcs | 20-22 min | 175 °C

SACCHETTINO CIOCREAM GLASZED
3012367 / 3012369

85 g | 60 pcs | 20-22 min | 175 °C
65 g | 60 pcs | 20-22 min | 175 °C

SACCHETTINO CIOCREAM
3002033 / 3012193

65 g | 90 pcs | 20-22 min | 175 °C
85 g | 60 pcs | 22-24 min | 175 °C

SACCHETTINO PEAR & LIME
3012771

80 g | 50 pcs | 22-24 min | 175 °C

GIGA ORANGE & ALMOND
3012770

80 g | 50 pcs | 22-24 min | 175 °C

GIGA APPLE
3012161

80 g | 60 pcs | 20-22 min | 175 °C

MAXI KRANZELLA RAISIN
3022004

450 g | 13 pcs | 40 min | 175 °C

SACCHETTINO CREAM GLAZED
3012370

65 g | 60 pcs | 20-22 min | 175 °C

SACCHETTINO CHOCOLATE CHIPS
3012191

65 g | 60 pcs | 20-22 min | 175 °C

SACCHETTINO CHOCO-COCONUT
3012751

85 g | 60 pcs | 22-23 min | 175 °C

SACCHETTINO RED FRUITS
3012763

80 g | 50 pcs | 22-23 min | 175 °C

GIGA CREAM
3012160

80 g | 60 pcs | 20-22 min | 175 °C

GIGA CIOCREAM
3012158

80 g | 60 pcs | 20-22 min | 175 °C

KRAPFENS

KRAPFEN PLAIN
3032077

50 g · 48 pcs · V

KRAPFEN BUTTER PLAIN
3032209

50 g · 48 pcs · V

KRAPFEN APRICOT
3032068 / 3302046

60 g / 65 g · 48 pcs / 12 pcs · V

KRAPFEN CREAM
3032070 / 3302047

60 g / 65 g · 48 pcs / 12 pcs · V

KRAPFEN CIOCREAM
3032069 / 3302048

60 g / 65 g · 48 pcs / 12 pcs · V

KRAPFEN RED VELVET
3302058

65 g · 12 pcs · V

KRAPFEN CEREALS PLAIN
3032386

50 g · 24 pcs · V

KRAPFEN CEREALS WITH MIXED BERRIES
3302084

65 g · 12 pcs · V

Great classics with a rich, full taste. Deliciously sweet, with an irresistible appeal in the show case. Already baked, easy to serve when they are at their tastiest and softest.

FORNO d'ASOLO

cakes

single serves

vegan

CAKES & DESSERTS

traditional CAKES

WHOLE CAKES

APRICOT TART
3212273
900 g · 2 hrs · 27 cm

BLACK CHERRY TART
3212276
900 g · 2 hrs · 27 cm

APPLE CAKE
3212221
1400 g · 2-3 hrs · 27 cm

TORTA DELLA NONNA
3212215
1400 g · 2-3 hrs · 27 cm

ITALIAN CHEESECAKE STRAWBERRY & REDCURRANT
3212257
1500 g · 4-5 hrs · 27 cm

MIXED BERRIES CAKE
3212188
1400 g · 2-3 hrs · 27 cm

CROSTATA SEMOLINA WITH PUMPKIN & AMARETTO
3212308
900 g · 2-3 hrs · 24 cm

CROSTATA SEMOLINA WITH CITRUS FRUITS CREAM
3212306
1300 g · 2-3 hrs · 24 cm

PEAR & CHOCOLATE CAKE
3212199
1400 g · 2-3 hrs · 27 cm

PEAR & CHOCOLATE SOFT CAKE
3212179
1300 g · 2-3 hrs · 27 cm

APRICOT SOFT CAKE
3212180
1300 g · 2-3 hrs · 27 cm

APPLE SOFT CAKE
3212183
1300 g · 2-3 hrs · 27 cm

FIG SOFT CAKE
3212272
1300 g · 2-3 hrs · 27 cm

PINEAPPLE SOFT CAKE
3212181
1300 g · 2-3 hrs · 27 cm

MIXED BERRIES SOFT CAKE
3212182

1300 g · 2-3 hrs · 27 cm

CARROT CAKE
3212211

1000 g · 2-3 hrs · 27 cm

ALMOND CAKE
3202217

1200 g · 16 slices · 2-3 hrs · 27 cm

WALNUT CAKE
3202216

1100 g · 16 slices · 1-2 hrs · 27 cm

SAINT HONORÉ
3212245

1200 g · 2 hrs · 24 cm

MERINGATA
3212231

1000 g · Ready to serve · 24 cm

CAPRESE CAKE
3202204

1200 g · 16 slices · 1-2 hrs · 27 cm

APPLE CAKE
3202215

1400 g · 16 slices · 2-3 hrs · 27 cm

BLACK FOREST CAKE
3212239

1300 g · 1-2 hrs · 24 cm

CHOCOLATE MOUSSE
3212254

1200 g · 1-2 hrs · 24 cm

PEAR CAKE
3202185

1400 g · 16 slices · 2-3 hrs · 27 cm

MIXED BERRIES CAKE
3202179

1400 g · 16 slices · 2-3 hrs · 24 cm

YOGHURT & RASPBERRY SOFT CAKE
3212296

1000 g · 1-2 hrs · 24 cm

COCOA & COCONUT SOFT CAKE
3212297

1000 g · 1-2 hrs · 24 cm

LEMON CAKE
3202164

1400 g · 16 slices · 2-3 hrs · 27 cm

VIENNESE COCOA CAKE
3202348

1000 g · 12 slices · 2-3 hrs · 24 cm

PREPORTIONED CAKES

ROUND TIRAMISU
3202239

1150 g · 12 slices · 20 min · 25 cm

COCOA CAKE
3202172

1400 g · 16 slices · 2-3 hrs · 27 cm

RICOTTA & PEAR CAKE
3202271

1200 g · 14 slices · 2-3 hrs · 25 cm

RED VELVET CAKE
3202265

1850 g · 16 slices · 3 hrs · 24 cm

COCOA/TORTA DELLA NONNA CAKE
3202180

1400 g · 16 slices · 2-3 hrs

TORTA DELLA NONNA
3202174

1400 g · 16 slices · 2-3 hrs · 27 cm

DARK CHOCOLATE CAKE
3202251

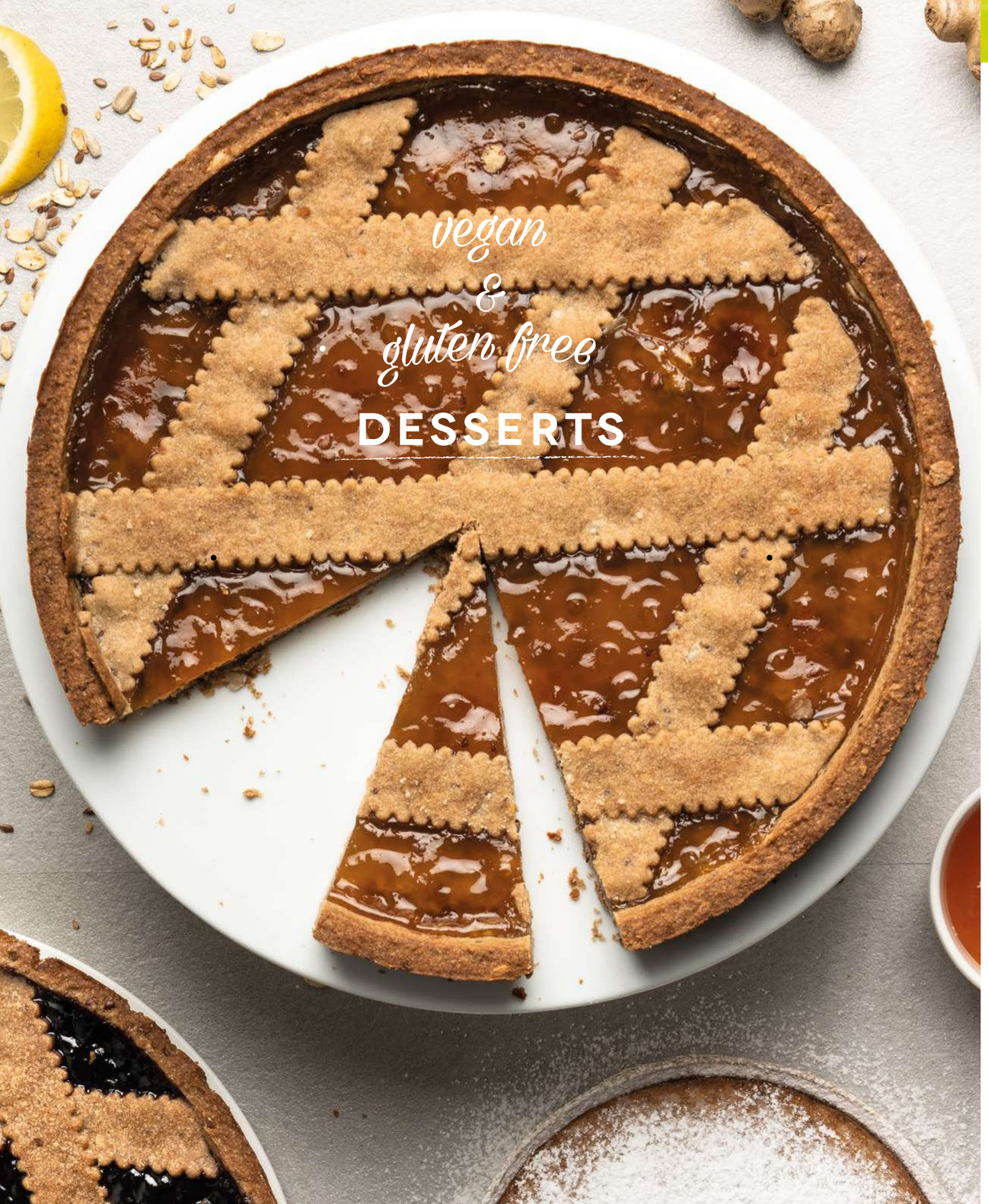
2350 g · 16 slices · 4 hrs · 25 cm

NEW YORK CHEESECAKE
3202276

2000 g · 16 slices · 4 hrs · 24 cm

STRAWBERRY CHEESECAKE
3202277

2500 g · 16 slices · 5 hrs · 24 cm



VEGAN & GLUTEN FREE DESSERTS

VEGAN LEMON & GINGER TART
3212294

900 g | 1-2 hrs | 27 cm

VEGAN ELDERBERRY & RASPBERRY TART
3212286

900 g | 1-2 hrs | 27 cm

VEGAN APPLE & GRAPE SOFT CAKE
3212338

900 g | 1 pc | 1 h | 27 cm

VEGAN POMEGRANATE & REDCURRANT SOFT CAKE
3212337

900 g | 1 pc | 1 h | 27 cm

VEGAN ORANGE SOFT CAKE
3212336

900 g | 1 pc | 1 h | 27 cm

VEGAN CHOCOLATE SOUFFLÉ
3252067

100 g | 12 pcs | 90 sec | 500 W

Microwave

GLUTEN FREE MIXED BERRIES CREAM
3251077

100 g | 12 pcs | 1 h | 7x7 cm

TIRAMISU GLUTEN FREE
3251073

100 g | 12 pcs | 1 h | 7x7 cm

GLUTEN FREE CRUNCHY HAZELNUT CREAM
3251075

100 g | 12 pcs | 1 h | 7x7 cm

Our Free From range is meant for consumers with intolerances or food allergies and is also suitable for anyone wanting to eliminate certain ingredients from their diets, without compromising on good taste.

maxi cakes & long cakes

MAXI CAKES

MAXI MIXED BERRIES TART
3242046
2500 g · 2-3 hrs · 28x36 cm

MAXI APPLE TART
3242020
2000 g · 2-3 hrs · 28x36 cm

MAXI APRICOT TART
3242032
1800 g · 2-3 hrs · 28x36 cm

MAXI TORTA DELLA NONNA
3242085
2500 g · 2-3 hrs · 28x36 cm

MAXI COCOA CAKE
3242039
2000 g · 2-3 hrs · 28x36 cm

MAXI RICOTTA CAKE
3242028
2000 g · 2-3 hrs · 28x36 cm

MAXI TIRAMISU
3242080
2500 g · 2-3 hrs · 28x36 cm

MAXI CHOCOLATE CAKE
3242082
2500 g · 2-3 hrs · 28x36 cm

MAXI KÄSE SAHNE
3242081
2500 g · 2-3 hrs · 28x36 cm

MAXI LEMON CAKE
3242086
2500 g · 2-3 hrs · 28x36 cm

LONG CAKES

TIRAMISU SAVOIARDI
3222132
1000 g · 1-2 hrs · 11x35 cm

TIRAMISU RUSTICO
3222146
1000 g · 1-2 hrs · 11x35 cm

SAINT HONORÉ LONG CAKE

3222174

1000 g · 1-2 hrs · 11x35 cm

MERINGATA LONG CAKE

3222195

1000 g · 11x36 cm · Ready to serve

MILLEFOGLIE LONG CAKE

3222158

1350 g · 4-5 hrs · 12x38 cm

TORTA DELLA NONNA LONG CAKE

3222207

1100 g · 2-3 hrs · 12x38 cm

MIXED BERRIES LONG CAKE

3222114

1200 g · 2-3 hrs · 12x38 cm

MIXED FRUIT LONG CAKE

3222113

1300 g · 2-3 hrs · 12x38 cm

TIRAMISU

A romantic story

The true origin of Tiramisu tells of a sophisticated setting among courtiers and noblemen who loved the combination of flavors: mascarpone cream, ladyfingers soaked in coffee and with a cocoa sprinkle. Today Tiramisu is definitely the most popular dessert in the world and Forno d'Asolo's recipe follows the original tradition.

creamy DESSERTS

WHITE PROFITEROLES
3232173

1200 g · 1-2 hrs · 22x33 cm

DARK CHOCOLATE PROFITEROLES
3232160

1200 g · 1-2 hrs · 22x33 cm

MINI TIRAMISU LADYFINGERS
3251091

110 g · 10 pcs · 1-2 hrs

MINI TIRAMISU LADYFINGERS ALCOHOL FREE
3252087

110 g · 10 pcs · 1-2 hrs

PANNA COTTA
3232195

100 g · 12 pcs · 30 min-1 h · 7 cm

CHOCOLATE SOUFFLÉ
3251083

100 g · 12 pcs · 70 sec · 800 W · 8 cm · Microwave

MINI MERINGATA
3252065

70 g · 10 pcs · Ready to serve

MINIATURE PASTRIES
3252058

650 g · 25 pcs · 1 h

Our delightful single serves: here's all our art of transforming first class raw materials in appetising food!

focaccia

SAVOURY BAKERY

focaccia

GENOVESE

FOCACCIA GENOVESE

FOCACCIA GENOVESE OIL
3402009

600 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

FOCACCIA GENOVESE ROSEMARY
3402011

600 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

FOCACCIA GENOVESE STRACCHINO
3402013

800 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

FOCACCIA GENOVESE OLIVES
3402021

900 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

FOCACCIA GENOVESE ONIONS
3402008

800 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

FOCACCIA GENOVESE CHERRY TOMATOES
3402010

800 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

FOCACCIA GENOVESE TOMATO
3102035

800 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

FOCACCIA GENOVESE VEGETABLES
3402012

1000 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

FOCACCIA GENOVESE TUNA, CHERRY TOMATOES & OLIVES
3402106

800 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

FOCACCIA GENOVESE PESTO, POTATOES & GREEN BEANS
3402107

850 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

FOCACCIA GENOVESE PUMPKIN AND NDUJA
3402108

750 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

VEGAN FOCACCIA PUMPKIN & POPPY SEEDS
3402102

600 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

VEGAN FOCACCIA WITH CEREALS
3402100

625 g · 5 pcs · 30x40 cm · 3-4 min · 220-240 °C

FORNO d'ASOLO

FORNO D'ASOLO S.P.A.
VIA NOME DI MARIA, 1
31010 MASER (TV) ITALY
T +39 0423 918181
F +39 0423 918199
EXPORT@FORNODASOLO.IT
FORNODASOLO.IT