

An Italian Masterpiece

THE TIRAMISU

Made in Italy





TIRAMISU LIMONCELLO

Truly, unmistakably Mediterranean



Limoncello: the most popular liqueur in Italy!
Here's an intriguing variant of the traditional Tiramisu cake,
2 layers of smooth Mascarpone based Limoncello cream,
Ladyfingers, delicate citrus fruit sauce in the middle (orange,
lemon and mandarin from Sicily).
Decorated with macaroon crumble.

CODE: 322228



2 lb 6.8 oz



Suggested 10 servings



13.7x7.3"

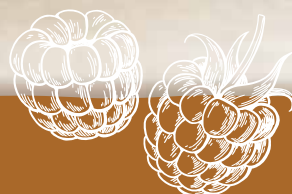


5-6 hours
in the refrigerator



MIXED BERRIES TIRAMISU

Surprising fruity variant of the classic recipe



CODE: 3262069



2,4 lb 3.3 oz



Suggested 10 servings



13.7x7.3"

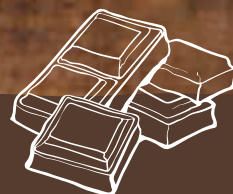


5-6 hours
in the refrigerator

An original fruity variant of the traditional Tiramisu.
Two layers of ladyfingers soaked in a strawberry syrup,
garnished with soft Mascarpone cream and strawberry
sauce, decorated with berries and icing sugar.
A creamy delicacy!

TIRAMISU WHISKY & CHOCOLATE

Innovative recipe, surprising taste



CODE: 3222229



2 lb 3.3 oz



Suggested 10 servings



13.7x7.3"

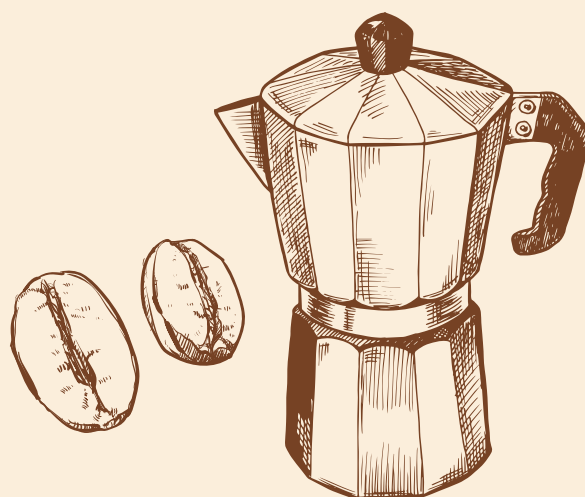


5-6 hours
in the refrigerator

A refined, mouth-watering version of Tiramisu featuring 2 delicious layers of whisky cream to cover the Ladyfingers and a thin layer of crunchy chocolate in the middle. Garnished with cocoa powder and chocolate curls.

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 the most loved and well-known dessert in the world and Forno d'Asolo recipe follows the original tradition.



TIRAMISU LADYFINGERS TRADITIONAL

The renowned, world popular original recipe



A dessert loved by all: born in Venice, its origin is a matter of dispute, yet its success on every occasion knows no equal. In the classic version it consists of two layers of ladyfingers soaked in coffee, garnished with Mascarpone and a touch of Marsala. Decorated with fine cocoa powder.

CODE: 3222132



2 lb 3.3 oz



Suggested 10 servings



13.7x7.3"



5-6 hours
in the refrigerator



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