



I DOLCI DELLA GIOIA

'I DOLCI DELLA GIOIA'
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ITALIAN
ARTISAN PRODUCTS

I DOLCI DELLA GIOIA

CIOTTOLINI AL FARRO WITH CHOCOLATE

Irresistible sweets made with high fiber ingredients and low fat, in fact, spelt is rich in fiber, which protects the intestines, the B vitamins and minerals. The rustic spelled touch gives this sweet preparation a very unique and tasty flavor.

It can be stuffed with wild berry jam, apricot jam, (obviously homemade) or chocolate. A delight for the palate



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CIOTTOLINI AL FARRO
WITH CHOCOLATE

Prodotto in un laboratorio in cui sono presenti
farine, uova, latte, frutta a guscio, soia, sedano.

CIOTTOLINI AL FARRO WITH WILD BERRY JAM

Irresistible sweets made with high fiber ingredients and low fat, in fact, spelt is rich in fiber, which protects the intestines, the B vitamins and minerals. The rustic spelled touch gives this sweet preparation a very unique and tasty flavor.

It can be stuffed with wild berry jam, apricot jam, (obviously homemade) or chocolate. A delight for the palate



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farine, uova, latte, frutta a guscio, soia, sedano.



CIOTTOLINI AL FARRO
WITH WILD BERRY JAM

OCCHIOLINI DI GRANO SARACENO WITH WILD BERRY JAM

The teasers are delicious treats of short pastry with buckwheat with a soft jam filling with berries, apricot jam or chocolate. They take their name from their shape, reminiscent of the egg cooked "eye of ox." They are made by superimposing two round biscuits, one of which is perforated at the center, to allow the filling. Traditionally hand-made without adjusts of dyes and preservatives, using only raw materials of the region Umbria.

Prodotto in un laboratorio in cui sono presenti
farine, uova, latte, frutta a guscio, soia, sedano.



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OCCHIOLINI AL GRANO SARACENO
WITH WILD BERRY JAM

OCCHIOLINI AL GRANO SARACENO WITH CHOCOLATE

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farine, uova, latte, frutta a guscio, soia, sedano.



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OCCHIOLINI AL GRANO SARACENO
WITH CHOCOLATE

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PIZZICOTTI ALLA ROVEJA

A recipe based exclusively on the roveja flour: a wild pea with a rustic and intense flavor, rediscovered and re-evaluated recently for its remarkable nutritional properties. Recommended for a diet rich in well-being and for those who prefer the wholtemeal taste and authentic low sugar content.

Prodotto in un laboratorio in cui sono presenti farine, uova, latte, frutta a guscio, soia, sedano.



PIZZICOTTI ALLA ROVEJA

ROSE DELLA GIOIA

A brand new cookie that is born from the imagination the local patisserie art Giacomini. The triumph of authenticity in the preparation of natural products created by hand according to traditional recipes. Ideal as a tasty pleasure for the palate to accompany the 'pause' of the day when we think of a nice and delicious 'distraction'.

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ROSE DELLA GIOIA

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ROSE DI CASCIA CHOCOLATE

These fantastic treats are presented in two versions, both with raisins, and for the sweet tooth with cocoa and chocolate chips. These little delights are both covered with grains. The right word for these cookies is: delicious.



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ROSE DI CASCIA CHOCOLATE

Prodotto in un laboratorio in cui sono presenti
farine, uova, latte, frutta a guscio, soia, sedano.

ROSE DI CASCIA WITH RAISINS

These fantastic treats are presented in two versions, both with raisins, and for the sweet tooth with cocoa and chocolate chips. These little delights are both covered with grains. The right word for these cookies is: delicious.



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ROSE DI CASCIA WITH RAISINS

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farine, uova, latte, frutta a guscio, soia, sedano.

TOZZETTI

The Tozzetto is a dry biscuit with hazelnuts, obtained by cutting into slices the dough loaf still hot, has an upper surface with golden internal structure characterized by a high presence of whole shelled hazelnuts. The tozzetti are tasted normally dunking them in a local fortified wine called Vin Santo and also the handicraft product in small barrels through the dried grapes.



Prodotto in un laboratorio in cui sono presenti farine, uova, latte, frutta a guscio, soia, sedano.



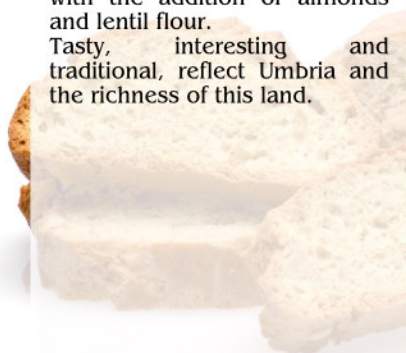
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TOZZETTI

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TOZZETTI MADE OF LENTIL FLOUR

A revisitatio of the simple tozzetto with hazelnuts. Original in color and flavor, with the addition of almonds and lentil flour. Tasty, interesting and traditional, reflect Umbria and the richness of this land.



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TOZZETTI MADE OF LENTIL FLOUR

Prodotto in un laboratorio in cui sono presenti farine, uova, latte, frutta a guscio, soia, sedano.

PRODOTTO e CONFEZIONATO da: LABORATORIO "I DOLCI DELLA GIOIA" - LOCALITÀ PADULE - 06043 - CASCIA (PG) - ITALY - WWW.IDOLCIDELLAGIOIA.IT

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