

R A D I C C H I O
R O S S O D I T R E V I S O

— P G I —



The DOLCE TREVISO includes the use of only late Radicchio Rosso di Treviso PGI.

The choice of using Radicchio Rosso di Treviso PGI to characterise DOLCE TREVISO is a choice of quality.

The Radicchio Rosso di Treviso PGI is cultivated only in the provinces of Treviso, Padua and Venice.

Pleasantly crunchy, this chicory has exceptional antioxidant, analgesic and depurative properties.



DOLCE TREVISO is on sale in the best pastry shops thanks to support of EURODOLCE, a company from Maserada sul Piave (TV) specialised in the distribution of raw materials for pastry and raw materials for confectionery and breadmaking.

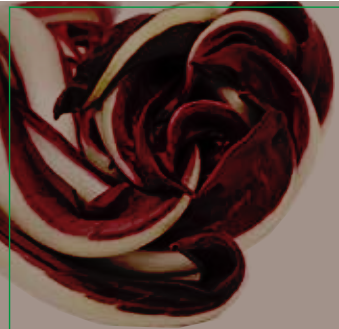


— W O U L D Y O U L I K E
T O B U Y —

DOLCE TREVISO?
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DOLCE TREVISO
al Radicchio Rosso
di Treviso PGI





THE PROJECT

DOLCE TREVISO is the artisan leavened product dedicated to enhancing the flavours of the most authentic Treviso tradition. Its recipe has been developed with top quality ingredients and Radicchio Rosso di Treviso PGI.



EXCLUSIVE RECIPE



MADE WITH RADICCHIO
ROSSO DI TREVISO GPI



PREPARED BY
ARTISANAL BAKERIES
AND PASTRY SHOPS

THE RECIPE

The recipe of the new DOLCE TREVISO is made by expertly balancing the characteristic taste of Radicchio Rosso di Treviso PGI (the radicchio leaves used in this recipe were processed by Magnoberta Distillerie) by combining it with flour, sourdough, extra quality butter and sugar.

The result is a soft cake that is very pleasing to the palate, destined to become a classic end of meal for any festive occasion.

