

## Who we are

- Pastry chefs since 1885
- 14 confectionery shops between Milan, Genoa, Chiavari and Rapallo
- 6 of them in Milan in the center of the city
- 3 artisanal laboratories with daily production ; 1 laboratory for the Packed production
- High quality trusted brand in artisanal production
- Fewer ingredients = cleaner products



## Product values

**EXCELLENCE**

**HIGH QUALITY**

**TRADITION**

**INNOVATION**



**Cannoncini:** typical Panarello puff pastry with cream filling inside.



**Torta Panarello:** a soft almond cake; always fresh, delicate and fragrant.



**Torta Griglia:** shortcrust pastry covered with a generous layer of apricot jam.



**Panettone:** hand-made and naturally leavened, using fresh, high quality ingredients. A typical Christmas specialty.

## Contacts

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