

Premiata  
**Forneria del Corso**



**Biscotti Artigianali**

- dal 1988 -





## Tocco da Casauria

*In front of the mountains,  
in the Maiella National Park,  
in the alleys of this medieval village,  
Premiata Forneria del Corso  
produces its artisanal biscuits.*

Premiata Forneria del Corso is a company that deals with artisan confectionery production, with its headquarters in Italy, in the Abruzzo region, precisely in Tocco da Casauria, a small medieval village dating back to the year 872 and located in the territory of the Maiella National Park (UNESCO Geopark).

The company was founded in 1988 by Nicolino Salce after inheriting from his uncle an old bakery located in the historic center of the town. Premiata Forneria del Corso together with the partner Lucio Raulli has grown up over the years, but still today it is driven by initial values: respect for traditions and careful selection of raw materials.

This is the reason way for our production, we only use ancient recipes handed down by grandmothers and aunts of the founder, who jealously conserves them. Our products are the result of the long experience and constant attention that we always pay to choose the best raw materials, which is an essential factor for us.

Therefore, our commitment is to maintain high quality standards since 1988. On the basis of the growing demand, we have improved the process and increased production, so that we have had the possibility to fulfil the expectations of the most demanding customers and to be present in the best shops and Mass Retail Channels.

## Award

In 2015 we received an important recognition for the best product in BREAD & PASTRY sector during the 10th Edition of "LA CASA DEL GUSTO" by Conad Adriatico, an event that showcases the Italian regional high quality specialties within CONAD GROUP.



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## FERRATELLE

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Ferratelle are typical sweets par excellence in Abruzzo, cooked inside the so-called "FERRO" (See picture).

This instrument is formed by two iron plates richly chiseled by hand, a feature that gives the Ferratelle their characteristic embroidery in relief.

First testimonials about "IL FERRO" date back to 18<sup>th</sup>.

Each noble family had this tool engraved with its own family coat of arms, while in the humblest families, it represented the gift that the groom gave to the future bride with her initials engraved.

**In this picture you can see the original iron from 1920, given to our aunt Agnese Salce as a dowry.**

**In the central part, you can notice her initials engraved and the rich iron chiseling.**



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# FERRATELLE

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CRISPY FERRATELLE  
FC001

The crispy fan-shaped Ferratelle are perfect to crunch on during a break, and especially delicious for filling with extra jam.

Crispy Ferratelle are also known as “Coperchiole” from abruzzese local dialect since as the name suggests, you can overlap two Ferratelle (after filling them) one on top of the other, with the second working as a “coperchio”, which means lid, precisely.

Used as a wafer, you can also enjoy it to accompany ice cream or yogurt.


 = 200g  
250g



SOFT FERRATELLE  
FM002

The soft heart-shaped Ferratelle are the most romantic from Abruzzese pastry-making tradition: perfect for breakfast, during your break, or at any time of the day.

You can taste soft Ferratelle with extra jam or any other filling you prefer.


 = 200g  
250g



FERRATELLE WITH MONTEPULCIANO  
D'ABRUZZO GRAPE EXTRA JAM  
FR003

Rolled-up Ferratelle are stuffed with Montepulciano d'Abruzzo grape extra jam.

The extra jam used for filling them is also called “Scrucchiata” in abruzzese dialect because it crunches slightly under the teeth; this delicacy is produced exclusively with Montepulciano d'Abruzzo grape, the ancient local variety from which it is made Montepulciano d'Abruzzo DOC.

 = 200g  
250g

FERRATELLE APERITIF



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# FERRATELLE

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Rolled-up and stuffed with tasty hazelnut cream, delicious for adults and children.

FERRATELLE WITH  
HAZELNUT CREAM  
FR004

 = 200g  
250g


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The savory Ferratelle are made with Trebbiano d'Abruzzo, a DOC white wine produced in Abruzzo from one of the most widespread local variety.

Perfect to accompany the typical Italian aperitif: alone, with a good glass of wine, or stuffed with any salted sauces such as truffle cream.

FERRATELLE APERITIF WITH  
TREBBIANO D'ABRUZZO WINE  
FA005

 = 200g  
250g


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These savory Ferratelle are made with Trebbiano d'Abruzzo DOC wine and rosemary leaves which give the product its characteristic aroma.

Perfect for an elegant Italian aperitif.

FERRATELLE APERITIF  
WITH ROSEMARY AND  
TREBBIANO D'ABRUZZO  
FA006

 = 200g  
250g



## ALMOND BISCUITS



AMARETTI  
AM101

The soft Amaretti d'Abruzzo are made exclusively with top quality almonds and they are covered with a thin layer of sugar.

Perfect to accompany your coffee break, but also ideal as a quick snack to recover energy during your workout, thanks to their high almond content.

 = 200g  
 = 250g



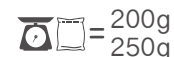


## ALMOND BISCUITS



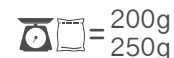
AMARETTI LEMON CREAM  
AL102

Amaretti with lemon cream are made exclusively with top quality almonds and they are even more tasty since enriched with a drop of lemon cream. Ideal for a moment of well-being at any time of the day.



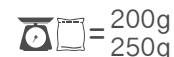
AMARETTI WITH COFFEE  
AC103

The soft Amaretti with Coffee are made exclusively with top quality almonds and selected blends of ground coffee. They are perfect for those who never want to give up taste of coffee.



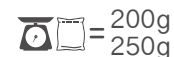
RICCETTI ALLE MANDORLE  
RM104

Riccetti are soft almond biscuits coated with a soft layer of icing sugar. Delicious to pair with a good dessert wine, or simply perfect to be served with a cup of tea or coffee.



TORRONCINI D'ABRUZZO  
TO105

Torroncini from Abruzzo are tasty almond biscuits enriched with cinnamon aroma, covered with a thin layer of crunchy meringue. They are considered to be cookies for great events since Torroncini are always present on important occasions.



CANTUCCI



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# CANTUCCI

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CANTUCCI DI ZIA NATUCCIA  
CN201

Cantucci biscuits are made with 43% of whole almonds and cinnamon aroma. Each Cantuccio is hand-cut.

Perfect to pair with a good dessert wine.

*Curiosity:* The recipe for the delicious Cantucci has been handed down from Nicolino's aunt Natuccia, who is a very skilled home pastry chef.



Characterized by simple and genuine first quality ingredients, Cantucci biscuits can be considered as the typical home-made dessert prepared by housewives in the ancient country farms.

  = 200g  
250g



CANTUCCI WITH  
CHOCOLATE DROPS  
CC202

With chocolate drops, Cantucci biscuits are exclusively hand-cut. Ideal for dipping in tea or coffee during your tasty break.

  = 200g  
250g

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# BISCUITS

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# BISCUITS

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TIRAMISÙ BISCUITS  
BT301

Tiramisù Biscuits are also known as ladyfingers. They are friable and light, and coated with a thin layer of sugar. Perfect for dipping in a cup of milk, but especially excellent to realize one of the most famous Italian dessert: Tiramisù.


 = 200g  
= 250g



BISCOTTI DELLA NONNA  
BN302

Biscotti della Nonna are soft, rounded shape biscuits. Perfect for dipping in a cup of milk or for filling with hazelnut cream.


*Curiosity:* These biscuits' recipe has been handed down from grandmother Maria who was born in the early 20th century. They were traditionally made in occasion of threshing, grape harvest and olive harvest.

 = 200g  
= 250g



RITAGLIATI  
RI303


Ritagliati are crunchy biscuits prepared through a double cooking: first baked as a loaf, then hand-cut one by one, and put into the oven once again until browned and crunchy.

 = 200g  
= 250g



SWEET CIAMBELLINE WITH  
TREBBIANO D'ABRUZZO WINE  
CV304

These sweet Ciambelline are prepared with Trebbiano d'Abruzzo DOC, one of the most widespread local wines. They are covered with a light layer of sugar grains. Perfect to accompany a good cup of tea.

 = 200g  
= 250g

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SHORTCRUST BISCUITS

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# SHORTCRUST BISCUITS



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Fiammiferi are soft whipped shortcrust pastry biscuits, with a heart of hazelnut cream, half immersed in dark chocolate.

Perfect for a sweet break at any time of the day.

FIAMMIFERI CHOCHOLATE CREAM  
FC401

 = 200g  
 = 250g





Via XX Settembre, 100 Tocco da Casauria (PE) Abruzzo, Italy



Tel. +39 085 8809130 - Tel. Salce +39 328 2855628 - Tel. Rauli +39 328 9775168



premiataforneriadelcorso@gmail.com



www.premiataforneriadelcorso.it

