



Ever since it opened the first confectionery workshop in the medieval heart of Pavia 60 years ago, Antica Pasticceria Casaschi has produced handcrafted patisserie that are true artistic creations: the care and attention our pastry chefs put into making these tiny masterpieces, and the choice not to use any type of preservative but on the contrary only fresh ingredients, give Antica Pasticceria Casaschi's products a unique flavour, rich, exciting and capable of creating a unique and inimitable experience from the very first taste.



The crowning glory of our handmade production is the bigné, or cream puff (**160,000 pieces sold in 2017** within our 70,000-strong catchment area), following **our original recipe** developed over almost six decades: a thin layer of soft dough with an irresistible explosion of taste inside.



Starting out with choux pastry dough,
we have developed **35 different sweet fillings for desserts,**
savoury fillings for snacks,
a doughnut for breakfast

and a piadina (flatbread) for the lunch break
which can be filled as desired:
with just one basic dough
we can cater for different consumption requirements
throughout the day.



We are constantly experimenting with new tastes and new uses:
imagination and good taste are the only limits
to the **great versatility** of this completely handmade product.



The **simplicity of production**
(using only the standard equipment found in a pastry shop),
the use of **easily sourced raw materials**
and optimisation of the production process
have allowed us to **standardise the recipe**
to the point where
it **does not require specialised labour,**
as well as having an **average mark-up of 300%**
and being extremely simple to replicate
and reproduce on a large scale.



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