

Passion, Dedication, Authenticity

Our pastry shop is born from a deep passion for the art of confectionery and a commitment to offering products that embody craftsmanship and quality: our story.

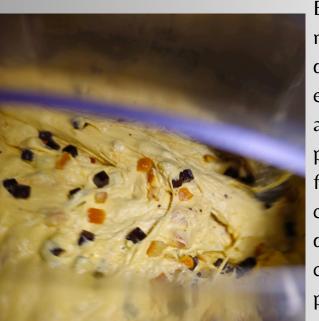
Every day, we dedicate ourselves to transforming the finest ingredients into exceptional creations, preserving tradition while embracing innovation.





For us, panettone represents far more than a mere festive dessert; it is a symbol of sharing, rich aromas, patience, and passion. Every panettone we create is the result of meticulous artisanal craftsmanship, respecting natural leavening times while enhancing the flavors and aromas of our premium ingredients.

We use only the finest ingredients, such as carefully selected flours, premium butter, fresh eggs, and natural leaven, to create a soft, aromatic and easily digestible dough.



Each recipe is meticulously designed to enhance the flavor and texture of our panettone, featuring refined combinations that delight and captivate the palate.

From the classic version to the most innovative creations, each panettone reflects our passion and the meticulous care we dedicate to every stage of production.

Because a truly artisanal panettone is not just a dessert, it is a unique experience to be savored and shared.







Our Classic Panettone with Almond Crust captures the essence of tradition. Made with carefully selected ingredients naturally leavened through a slow rise, it is enriched with fragrant semicandied fruit, Italian orange and citron, and soft, aromatic raisins. A crisp Avola almond glaze adds the finishing touch, creating the perfect balance of flavor and lighness: ideal for those who appreciate traditional tastes.

Our Orange and Chocolate Panettone is a timeless classic that combines the freshness of semi-candied orange with the richness of dark chocolate. The soft. aromatic dough provides a refined tasting experience, perfect for those who appreciate harmonious contrasts and the quality of craftsmanship.

Orange and Chocolate Panettone



Pizzella Panettone



Our Pizzella Panettone was created from the desire to rediscover the flavors and aromas of the traditional Pizzella, enclosed in a highquality leavened dough. The dough is enriched with delicate hints of cinnamon. vanilla, lemon, and orange. The panettone is topped with a generous coating of white chocolate cremino and lemon-infused extra virgin olive oil, finished completed with a Pizzella and a 10 cinnamon stick.

Pistachio Panettone

Our Pistachio Panettone stands out for the generous presence of P.D.O. Bronte pistachio cremino drops, specially crafted to give the panettone an intense pistachio flavor while keeping the dough soft and flaky.





Truffle Parettone





Our Truffle Panettone is a tribute to the flavours of our land and forests. We have enriched the dough with black truffle crumbles, semicandied wild berries, and dark chocolate, creating a perfect balance between the acidity of the fruits, the enveloping sweetness of the chocolate, and the intense flavour of black truffle.

Our Pears and Chocolate Panettone features a delighful cocoa dough, enriched with tender cubes of semi-candied pear and both milk and dark chocolate. Each bite offers an extraordinary experience, where the sweetness of the pear blends with the intensity of the chocolate, creating a perfect harmony of flavors and textures. Pear and Chocolate Parettone



Chocolate
and Amarena
Cherry
Panettone



Our Chocolate and Amarena Cherry Panettone features a rich cocoa and chocolate dough, enhanced with crunchy dark chocolate chunks and soft, flavorful Amarena cherries. A soft, fragrant texture enriched by the indulgence of chocolate and the pleasantly tart note of Amarena cherries.

Our Genziana Panettone pays tribute to the ancient pastoral traditions of Abruzzo. Genziana is a mountain root, known since antiquity for its digestive properties. Its pleasantly bitter notes pair beautifully with the sweetness of apricot, creating a unique and refined masterpiece that celebrates the harmony of hold flavors.

Genziana Panettone





Our Natural Leaven

Our natural leaven is a distinctive element that enhances the craftsmanship and quality of our panettones. Our natural leaven is a distinctive element that enhances the craftsmanship and quality of our panettoni. The secret to an extraordinary panettone?

A natural leaven nurtured with passion and care every day. Our natural leaven supports a slow, natural leavening, giving the panettone a soft texture, an unmistakable aroma, and extended freshness, all without the use of preservatives or artificial additives. It is the beating heart of our craft, the signature of an authentic product that embodies the true taste of tradition.



Thanks to meticulous research and the use of natural fibers, our panettoni maintain their freshness and softness for up to six months. This authenticity endures over time, allowing you to enjoy the true taste of Italian craftsmanship at any moment.





Spazio Dolce di Genny Varallo via Nicola Ricciardelli n. 23 67033 Pescocostanzo (L'Aquila) Italy phone 327 14 94 894 genny.varallo@gmail.com www.cake-on.it

