

Futura Gubana

Dessert with DOMENIS1898 grappa

Raw material

Ingredients:

wheat flour, amaretti crumbs (sugar, soft wheat flour, **egg** white, bitter apricot kernels, leavening agents: baking soda, baker's ammonia, flavourings) water, **anhydrous butter**, raisin (may contain **sulphur** as residual), sugar, fresh eggs, **hazelnuts, walnuts, almonds**, grappa, glucose syrup, baker's yeast, **pine nuts**, honey, salt, rum, flavourings, emulsifiers: mono-diglycerides of fatty acids, **soy lecithin**.
May contain traces of: peanut, sesame, lupins.

Best before four months from the date of manufacture.

Exclusively produced for DOMENIS1898 by

Panificio del Foro snc
 Cividale del Friuli (UD)

Sizes and packaging

An ancient recipe tastes brand new: Futura Gubana is the modern dessert that suits delicate palates. Known since the 15th century and hailing from Natisone Valleys, Gubana was eaten during traditional celebrations and given to wedding guests as an alternative to the popular Jordan almond.

The sweet swirling bread stuffed with dried fruit gets rich with fine scents and fruity notes, becoming perfect for any occasion, especially if it's accompanied by a glass of DOMENIS1898 Sliwovitz.



400g

630g