



TRADITIONAL PANETTONE

A panettone made with beer, born from the cooperation between Massimo Albertengo - owner of Albertengo Panettoni - a lover of leavened doughs and yeast who has elevated panettone to a world-renowned art, and Teo Musso, a man with a profound knowledge of the small yet complex and interesting world of yeasts, which he uses with great ability to create all his beers.

After many experiments, they have developed two unique versions of panettone made with Xyauyù: a peculiar *oxidized beer*, whose taste is reminiscent of great passito wines. The simple addition of sultanas, candied orange zests and the icing made with almonds, hazelnuts, sugar and egg white make this a cake with inimitable fragrance, color and texture.

Available sizes: net weight 1 kg.

Pairings

Panettone Tradizionale Baladin is perfect with Xyauyù, the ingredient that gave origin to this cake, and an excellent *couch beer*.

Sizes

