www.monferratontour.it

PANIFICIO COCITO&SCALITTI

Category: Bakery
business description:

Pan Gros or Micca, is the name of the traditional bread of Calosso: soft and compact dough, baked in the oven for almost an hour in half-kilo sizes. The one made by Battista Cocito is irresistible; with the aid of his wife and son-in-law, he also makes numerous samples with water and with oil, ciabatte without the addition of fats, pan dolce with raisins and shortcrust biscuits. The hand-stretched grissini and Giulia, the rectangular and sugar-covered milk biscuit, are also worth it.
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Links