



Italian Pastries Presented by Paola Fazzino

As I am sitting here noshing on a rich Salame Di Cioccolata, a deep fudge chocolate, log-shaped confection dotted with coarsely crumbled Italian shortbread cookies, which is served frozen and sliced, I am reminded just how delectable these pastries were! Although this one is stored in the freezer, it is completely edible in only a minute or so.

The delicate crust on the Cestini Di Frutta (pictured below) was reminiscent of a sweet shortbread cookie. Ms. Fazzino showed us how to make the dough from scratch in order to achieve the proper texture. Of course the lemon custard filling was carefully whisked to perfection and the fresh fruit on top was simply the crowning touch to the mouth-watering pastry!

These pictures, including our Sales Associate Aimee's birthday pose, just do not do justice to the fabulous pastries! Thank you Paola Fazzino for sharing a little bit of Sicily with us!



