



# BISCOTTI E DOLCEZZE CUOR DI TOSCANA

come fatti in casa, così buoni



# 15

YEARS  
2004 - 2019

We dedicate all our passion and our will to those who appreciate good things and make it an advantage evident for its business.



# *Cristina's Biscuits, a tuscan story*

*The story of our biscuits and cakes are a tradition of our family, our oven and our home-made store, in a small country of Appennino Toscano called Pian degli Ontani.*

*A small shop when it is possible to find much things, such as “the good-morning with a smile”, excellent breads and biscuits.*

*Biscuits and cakes, that home-made make, conquer new consumer.*

*Biscuits and cakes offer an antique family tradition for pleasure of all.*

*Cristina Lucarelli*



*Piano degli Ontani (alt. m. 876) - Diarra della Chiesa*



# Here is the cake that you always search!

We are a small family company business and craftsman that produces biscuits and cakes.

For our work we are inspired by the simplicity, we choose the best raw materials, we take special care in working with the ideal proportions of ingredients and careful cooking. Every day these are the first rules that drive our passion to spoil our customers to discover ancient tastes and knowledge.

This is a world of flour, eggs, butter, sugar and another raw material, to join our passion and the technological production and control processes to ensure the maximum quality and safety of our products.

Our biscuits recall life in the camps, the simplicity of the products and their sublime taste, to bring the flavors of the time and knowledge handed down by tradition.

The natural environment around us has a

symphony that bring out the uniqueness of the country: clean air and clean water are the framework for all local products.

We tried to understand what made our country so special because we were so connected to it and its traditions. We want to tell you, through our products, our custom, we eat deeply reflects who we are and how we live in symbiosis with nature.

Our products are "such as home-made", represent the best craftsmanship, we make them for you with the same attention and ingredients that you would put in your kitchen.

We want to be the privilege contact for all who recognize that "quality product" is a sure strong point for your business.



Our product image is characterize by simplicity, clarity and transparency.

Our package has no fear to show our products, in order to allow to make the right.

The graphic theme is Tuscany, intends to revive those feelings of simplicity and good life.



# Cantuccini Toscani IGP



Is the Tuscan biscuit for excellence, the most classic and oldest of the Tuscan tradition. It is not a party without a cantuccino. A cookie that speaks Tuscan with every bite, that is ideal match in particular to dessert wines, draws very familiar atmosphere and is ideal to prolong the pleasure of being in the company.

# Cantucci alle Mandorle



The classic biscuit from Tuscan tradition. Cristina plays with a richer recipe. A lots of almonds of the highest quality, purest ingredients such as eggs, flour,... are together for selected processing in a manner craft. These Cantucci recognition from the form, the color and the sweet smell of freshly baked. Particularly soft and tasty, accompanying the convivial pleasure at every opportunity.

# Toscanissimi



Cristina was born in the hill countryside of Tuscany, and she loves olive oil extra virgin. She has made these Cantucci, without lactose and dairy products, which releases the aroma of extra virgin olive oil combined with the goodness of the Cantucci with almonds. A delight sweet dedicated for who loves the good things that will not compromise the healthy.

# Cantucci Golosi



The last new entry, the classic cantuccino with almond with the "foot" covered in chocolate! A unique speciality!

Availability:  
From September to May  
Keep temperature below  
25 ° C.

# Mandorle e Cioccolato



Cantucci with Chocolate with Almonds, a marriage between the most popular Cantuccini. A variant so tasty for do not to choose, to combine the traditional biscuit the of the chocolate. Cristina is dedicating this biscuits for those who do not want to give up anything.

# Cantucci al Cioccolato (in scaglie)



The Cantucci with Chocolate is the most common alternative to the classic Tuscan Cantuccini. The biscuit has some dark chocolate scales. Cristina presents the Cantucci al Cioccolato with the scales, pieces of various sizes that make each bite different from the previous year.

# Cantucci al Cioccolato (in pezzi)



Reductive to call them biscuits: they are made entirely by hand-made with chocolate of high quality. There is more chocolate than flour! Dedicated to those who believe that chocolate is a cult even before a food, an intense pleasure before the unmistakable taste.

# Black & White



Who loves the White Chocolate can't resist to this biscuits. They are make entirely by hand-made and the highest white chocolate. An innovative Cantucci, perfect for those who love chocolate.

# Irresistibili



Irresistible Delicious Cantucci with pistachios, walnuts and chocolate. The unmistakable taste of pistachio and nuts combined with: a balance between delicate and unique flavor. Dedicated to those who are truly innovative, but does not compromise on good things.

# Mandorle e Pistacchi



Delicious Cantucci with almonds and pistachios, dark paste of cocoa and chocolate with nuts, most significant ingredients of the Mediterranean. For those who love the unusual flavors, for those who feel unconventional, different from the crowd... These Cantucci is strongly backed by Cristina because it attracts the sun, sea, summer ... as well.

# Cantucci Dark



A delicious pastry with chocolate and hazelnuts "Tonda Gentile Trefoil" of the Langhe and pell of Orange that Cristina wanted a more intense flavor, a sublime match for every moment full of pleasure. Dedicated to those who always ask the best and perfection. The feeling of a sweet kiss in a crisp biscuit.



PRODUCT OF ITALY

DOLCETTI CUOR DI TOSCANA

**Mandorle  
e Pistacchi**

*deliziosi cantucci con mandorle e pistacchi*

CHOCOLATE BISCUITS WITH ALMONDS AND PISTACHIOS  
SCHOKOLADENPLÄTZCHEN MIT MANDELN UND PISTAZIEN

preparati artigianalmente  
PREPARED HANDCRAFT  
NON HANNO VORZUCKER

200g e

# Cantucci al Mirtillo



Cantucci with blueberries is a Cristina's exclusive idea that recall the local products. A cookie full of the fabulous past of blueberry, unique. Harmonizes tradition, health benefits, confectionery, the true taste of things at home. Dedicated to those who can't do without nature.

# Cantucci al Lampone



Cantucci with raspberry is a variant that Cristina proposes, to his personal taste. Even a product tied to our land and the fruits of the forest. The delicious raspberries jam, the pasta perfectly and enhances the view in vivid colors.

# Cantucci alle Albicocche



Delicious biscuits make entirely by hand. Dried apricots are rich in fiber, beta carotene and potassium, so useful to health. From the first bite you can taste the essence of apricots, sweet summer remember to love this little Cantucci throughout the year. Very soft, the Cantucci Apricots is a treat for any time of relaxation, health and full of positive energy.

# Cantucci Fichi e Noci



The perfect wedding for the gluttonous, a tradition of Tuscany. Who has not cut in half a dried figs, and we put in a nut? From this idea was born the Cantucci figs and nuts, ideal for the serious gluttonous!

# Cantucci Arancio e Cioccolato



Cantucci with Orange and Chocolate, a delight irresistible taste and freshness. The dark chocolate is mixed with the sweet-sour taste to a good pleasure.

# Cocco e Agrumi



A cantuccio with a exciting taste of summer, exotic such a coconut, mediterranean taste such a lemon, and cedar, this biscuits is a mix of good taste and pleasure.

# Cantucci al Limone



Delicious biscuit produced entirely by hand. The Cantuccio al Limone is pleasant and soft? a delight, suitable for every moment to regenerate the body and the mind, adorable with its sweet and sour taste.

# Cantucci del Montanaro



The Cantucci Montanaro is an exclusive recipe of Cristina that retrieves an ancient local tradition. Produced with the fine flour of chestnuts, which combine walnuts and pine nuts. A very special cookie that recall tradition, research, high craftsmanship, nice to do things with passion. The original taste of Tuscany that still has a lot to get caught.

# Cantucci al Farro



Cantucci with spelt flour, perhaps the oldest cereal cultivated for over 5000 years that is fertile ground especially in Tuscany. Thanks to the harder shell that maintains and protects the nutrients, not suitable for intensive culture so it is more natural. You will not stop after the first. Cristina's combination with raisins brings out the flavor of the grain and makes it a unique cookie a treat full of health.

# Toscanacci



Another pearl from the traditional Tuscan style. The Toscanacci are Cantucci with anise seeds, Cristina wanted them bigger and softer, a cookie for every occasion light but tasty. Can be used for breakfast or for tea-breaks. Do not ever leave us. The flavor of anise is suitable for those who love the fragrance and freshness.

# Single Pack Cantucci



The packaging in single portion keep the good maintenance.  
The cantucci single portion are available loose in box.

# Frollini al Riso



Traditional shortbread cookies with butter, rice flour, created to make it even more delicate the pleasure of tasting this cookie. Particularly suitable for all your breaks, with coffee or milk, but also with the tea. The household ingredients make the product unique and genuine.

# Pepita Cocco & Riso



A butter shortbread without wheat flour with coconut flour and rice flour. A real treat that melts in your mouth, a unique and intense flavor of coconut with the pleasantness and the delicacy of rice. For a break that intoxicates the senses of taste and transport to another dimension.

# Fior di Castagno



Fior di Castagno is produced with the valuable chestnut flour, eggs and butter. It is a very special cookie, created for the pleasure of doing things with passion. The particular taste recalls the mountains, the tradition of the original chestnut in a village in Tuscany.



PRODUCT OF ITALY

COCCOZZE CUORI DI TOSCANA

**Canestrelli**  
*all'Albicocca*  
*frollini con pasta di albicocca*

SHORTBREADS WITH APRICOT JAM  
BUTTERGEBÄCK MIT APRIKOSENPUREE

*preparati artigianalmente*  
HANDMADE WITH CARE  
FOR WARM SWEETNESS

200g e

# Frollini al Burro



A good shortbread cookie that is the exaltation of simplicity and taste. A biscuit that recalls the taste of fresh ingredients, butter, eggs, lemon zest, but also the passion of getting things done for their loved ones, to delight and surprise every time.

# Buon Mattino



A biscuit that Cristina wanted in twisted form, particularly suitable for a soft wake up full of flavor and energy. The ingredients of the pastry are the same that we use in our kitchen: butter, eggs, sugar, flour and lemon. Good Morning, this name is also hoping that a good start.

# Bisco Latte



Perfect biscuit for breakfast, so crisp, to exalt the flavor of milk, butter and cream. For a good start at the morning.

# Frollini al Farro



A biscuit with whole meal spelt flour, butter, and eggs. The ancient grain has also fed the troops of ancient Rome, full of good nutrients and minerals. A clean and simple taste full of biscuit, with the bouquet and taste intensely and especially of spelt.

# Yogurt & Mais



A buttershortbread with genuine ingredient with yogurt and mais for a insual mix.

# Chicchi Integrali e Miele



Cristina worked in a buttershortbread called chicco, with integral flour, with a whole grain flour, stone ground and sweetened with good mountain honey.

# Sablés alla Nocciola



Hazelnuts butter shortbread tasty to get a unique moment of relaxation. Ideal with a cup of coffee.

# Sablés al Pistacchio



Butter-shortbread with pistachio and chocolate, a specialty for your daily pleasure.

# Frollini Golosi



Availability:  
From September to May  
Keep temperature below  
25 ° C.

A delicious biscuit with butter, pastry with a thin shell of dark chocolate. The Gourmet Shortbread is one of the original recipes of Cristina. A sweet that enhances the pleasure of discovering, bite after bite, the taste of homemade cookies.

# Frollini al Cioccolato



Suitable for everybody in every moment of the day, matching with every hot drink. Frollino al cioccolato doesn't miss in every relax pause, is a butter shortbread with a piece of chocolate.

# Fiore al Cioccolato



Butter Shortbread with butter, cocoa powder and dark chocolate. A sweet tooth! The idea of having breakfast with a chocolate. This sweet biscuits does not leave indifferent, pleasure and authenticity to rediscover the taste of simple things but very good.

# Occhini al Limone



Shortcrust pastry glasses, stuffed with lemon purée, to immerse yourself in a delicacy that tastes good.

# Canestrelli all' Albicocca



Butter shortbread with Apricot jam filling.  
 Also available in variants: with raspberry jam filling, - with bilberry jam filling, - with blackberry jam filling, - with Misto Bosco jam filling (soft fruits such as raspberry, bilberry, blackberry and black currant).

# Occhini al Cioccolato



Butter shortbread filling with chocolate cream.  
 The review for true gourmants, for those that chocolate can never fail. A cream crispy but that melts in your mouth and satiates taste from the first bite.

Availability:  
 From September to May  
 Keep temperature below  
 25 ° C.

# Occhini ai Frutti di bosco



Butter shortbread filling with mixture of fruits of wood jam (Misto Bosco): raspberries, blueberries, blackberries and currants. It 'a product linked to the fruits of our land, with an unmistakable flavor of wild berries. The ideal combination of pastry with sweet of fruits of berries make it an icon of goodness.

# Double alla Vaniglia



Buttershortbrad one normal, and another with cacao mass filling of vanilla cream.

A Very good cake that remembre when we are young!

Availability:  
 From September to May  
 Keep temperature below  
 25 ° C.

# Occhini Dark all' Arancio



Butter short bread with cacao mass filling of orange cream.

# Fagottini del Bosco



A sweet tied to the traditions of the Tuscan, recalling the pleasures of a time of homemade cookies with simple, natural ingredients like butter, eggs, flour, berries. A sweet tied to the traditions of the Tuscan, recalling the pleasures of a time of homemade cookies with simple, natural ingredients like butter, eggs, flour, berries. Fagottino del Bosco recognize him from the original form, which takes its name from a full taste of the delicious pastry that lets you discover the delicate berry jam that is so abundant. A cookie out of time, that smells of party days, the old oven, things made with love...

# Limonetti



A small box of pastry filled with lemon cream. A unique sweet pastry with a heart of delicate and delicious stuffed with lemon cream. The fresh taste of citrus, the fragrance of dough make a cookie that is always good.

# Gli Apple - Mela Mangio



Delicious buttershortbread filling of apple jam.

# Fagottini al Cioccolato



A sweet pastry that you recognize from the original form, which takes its name from the delicious cream chocolate and delicious pastry that melts in a marriage exciting. A cookie that has stopped time, at any time reconciling.

# Fagottini all' Albicocca



This special one is indicated for the relax pause, this is Fagottini all'Albicocca, sweet Butter shortbread filling of apricots jam.

# Fagottini Arancio e Cioccolato



Best taste orange cream and chocolate plain, in a box of butterShort bread!

# Fiocchetti alla Fragola



Fiocchetti stuffed with Strawberry purée, to make a sweet that tastes of wood and spring unique, suitable for a pleasant moment of sweet harmony.



# Lingue di Gatto



Lingua di gatto, classic crispy biscuit, crunchy taste particularly sweet for a full break or an ideal to be paired with ice cream, mousse etc. A cookie that combines innovative health solutions that enhance the product.

# Tegoline al Kamut



Butter shortbread with flour Kamut®, the name of the cereal comes from ancient Egyptian ka'moet which means "soul of the land" ... has high power and energy protein, easily digestible. In addition to flour, which has beneficial properties, the cookie is enriched with hazelnuts and almonds. A blend of natural ingredients crispy and tasty experience.

# Pan di Scricchioli



Butter shortbread with corn flakes, raisins e pine nuts. Corn Flakes make the cookie crispy in a sweet, soft and tasty. Ideal for breakfast but also for any time of day when you want to "recharge".

# Frollino Senza Zucchero



The classic butter shortbread cookie, but private sugar (sucrose) replaced with other sweeteners. A cookie suitable for those who are particularly attentive to food healthier, but that does not sacrifice taste.

# Cantucci alle Mandorle Senza Zucchero aggiunto



The classic Tuscan Cantucci with almonds, but private of sugar (sucrose) substituted with other sweeteners. Dedicate for people who are particularly attentive to healthy, but that doesn't sacrifice taste. It 's so good and soft to be confused with the traditional Cantucci.

# Brutti ma Buoni



You can never love our Brutti ma Buoni (ugly but good). A real treat from the soft center, the strong taste of almond and hazelnut together gives a subtle fragrance that has flavors. A sweet impossible to resist.

# Brutti ma Buoni al Cioccolato



You can never love our Brutti ma Buoni (ugly but good). A real treat from the soft center, the strong taste of almond and chocolate. A real treat from the best Italian tradition revisited for an innovative and unparalleled taste.

# Brutti ma Buoni al Limoncello



You can never love our Brutti ma Buoni (ugly but good). A real treat from the soft center, the strong taste of almond and Limoncello, Italian products known throughout the world.

# Brutti ma Buoni al Pistacchio



You can't fall in love with our Brutti ma Buoni. A real specialty, with soft-heart, strong taste of almonds and pistachio, a happy match of Italian biscuits knows all over the world.

# Brutti ma Buoni all' Arancio



Immerse yourself in the soft sweetness of almond paste, enjoy the sweet sour contrast of orange peel for an unforgettable experience.







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