

merry mouthfuls

We've picked our top 10 Christmas treats for your indulgence

COMPILED BY OLIVIA CLARKE
STYLING HEIDI ALBERTINI
PHOTOGRAPHY NATALIE HUNFALVAY



PUDDING PLEASE
"Dense and full of flavour, this is one for the pudding connoisseur!"
- Olivia Clarke, HB editorial co-ordinator

NUTTY DELIGHT
"Nibbles of nuts... and dark chocolate? These wouldn't last long around me."
- Wendy Moore, HB editor

PIECE OF HEAVEN
"This melting-in-your-mouth shortbread, with its pie-plate design, would make a lovely gift."
- Imogene Abady, HB creative & food director



1. Iced chocolate vanilla star biscuits, \$15.90/110g pack, Phillipa's.
2. Christmas pudding in bowl, \$39.95, The Essential Ingredient.
3. 'Hero' pecan fruit cake, \$77/1.3kg, Mother Meg's.
4. Traditional butterscotch lollies, \$4/160g, Coles.
5. Gold mini chocolate panettone, \$4/110g, Woolworths.
6. Dark chocolate scorched almonds, \$21.95/250g, Haigh's.
7. Whisky and marmalade pudding log, \$43/800g, Newcastle's Pudding Lady.
8. Shortcrust mince pies, \$4.99/pack of six, Aldi.
9. Masoni 'Margherita' panforte, \$23.95/450g, Il Provadore By Casa Italia.
10. Traditional shortbread round, \$15.90, Phillipa's.

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Panforte is a traditional delicacy from Tuscany that typically contains fruit and nuts. Masoni have been producing this Italian dessert since 1885 and have included in their range some newer varieties such as figs and walnuts, chocolate, and spicy panpepato Panforte, all of which can be enjoyed with a coffee or wine at the end of a meal.



Casa Italia Gourmet Food & Wines Pty Ltd

Tel: 1300 909 400

Email: sales@casaitalia.com.au

Online: www.casaitalia.com.au



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