



The Scrumptious Pantry

FOR IMMEDIATE RELEASE

Dried Figs & Spelt Cantuccione: Two Tuscan Classics make a Holiday Treat

Rye, NY (06/17/2010) – While most ingredients' popularity waxes and wanes, the fig has remained a robust component in the larder of nearly every culture on earth for thousands of years. Figs have earned their timeless acclaim through extraordinary performances in both sweet and savory dishes. Now, The Scrumptious Pantry brings a unique interpretation of the dried fig to the US as a special holiday treat: The Tuscan Spelt and Dried Fig Cantuccione. The Italian specialty cookie comes in a loaf form and can be eaten as is or baked again to make biscotti.

The Cantuccione is baked by Givoanna and Niccolina, two proud artisan bakers carrying on the food traditions of Italy. These two young ladies are sisters and they have a clear vision: no compromises. Their obsession: sourcing the finest ingredients that can express best their grandmother's exquisite recipes in a harmonious blend of smell, flavor and texture. They work out of their little bakery in the small town of San Miniato in Tuscany, with their mother and other sister lending a hand when it gets really busy. A true family affair! Every one of their goodies is handmade: rolled, scooped, pressed – with love being one of the prime ingredients. No artificial aromas or preservatives added.

“Spelt is a staple in Tuscany”, explains Lee Greene (35), Owner of The Scrumptious Pantry, “an indigenous grain that has an earthy, nutty flavor. For some reason it is brand marked as health food in the US. But it is not only good for you, it also tastes delicious. Especially when paired with the fig, another classic Tuscan.” Figs have an appeal that is both sensual and earthy. A seemingly simple exterior masks a lusciously seductive interior that invites us to consume it with abandon. In fact, figs are said to be the true forbidden fruit of the Garden of Eden. A member of the mulberry family, the fig is a pear-shaped fruit that can range in color from deep purple to brown to green, and it has a fleshy interior filled with tiny edible seeds that are covered by a somewhat tough outer skin. Figs are extraordinarily packed with minerals: they are rich in potassium, calcium and iron, and also offer high quantities of fiber.

The Cantuccione's long and slender loaf shape makes it a great item for gift baskets, as stocking stuffer or as a hostess gift this holiday season at an average retail price of US\$9.00.

About The Scrumptious Pantry

The Scrumptious Pantry is “Real Food from Real People.” All of our food items are made in small batches that come from family farms that embrace the traditional philosophies of farming and the importance of growing crops as safely as possible through natural means. In the kitchen traditional artisan techniques are followed to create culinary treasures that do not include any additives, fillers or preservatives – only estate-grown ingredients, passion and the belief that food is nourishment for the body and soul. Each product proudly displays the farmer whose name it carries to show they stand behind what they grow and make. From our farms to your table we pledge to provide a difference you can taste. Visit www.scrumptiouspantry.com to find a store near you or order online at www.piazzaitalianmarket.com.

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