

The Gnocchi family has been baking in the village of Gallarate on the shores of Lake Maggiore for three generations. We love their amaretti morbido for being so soft...so light...so romantically delicious after dinner. To make a perfect dip, mix a tub of mascarpone with a good shot of cognac, armagnac or grappa and as much sugar as you think you it deserves. Beat soundly. Repent at leisure.

Massimo Gnocchi bakes these heavenly panettoni by hand in small batches. They're hung upside down to cool on racks made by Max's grandfather, to ensure that each bite you take is incredibly light, and gratifyingly punctuated by distinct flavours.

