



Christmas 2021

È un prodotto Galbúsera

THE GOODNESS OF MILAN

There is much good in Milan. The goodness of its discreet charm. A gift for those who have the luxury of enjoying the architectures' sober elegance, honoured in our packs. The goodness of tradition based on ancient rituals such as cutting a cross on bread before baking as a sign of blessing. The goodness of its generous spirit, that for Tre Marie means to abound in butter, eggs and raisins. The luxury of a rich taste, heritage of the best Milanese patisseries, where our products were born. It's the unbreakable bond with Milan, made of common values such as our history, the expertise and a pastry style which always looks for new and surprising masterpieces. During this Christmas, in particular, the meaning of "goodness" is very deep, because we hope that our products will reach people with simplicity and affection.

THE BEGINNING

In 1150, the members of a religious order called "Le Quattro Marie" used to give the poor a copper coin to exchange for flour and bread at their Bakery. When the icon of Virgin Mary was moved from the sign outside the confraternity's Bakery to a fresco inside the building, the Marias became three.

1150



THE CRAFT COOPERATIVE AND "BELLE ÉPOQUE"

1900

1896

THE OVEN BECOMES PATISserie

The Oven in Largo Corsia dei Servi (now Corso Vittorio Emanuele II) becomes a Patisserie, having as specialty the leavened bread of the ancient tradition.

During the "Belle Époque", Tre Marie founded a Craft Cooperative, which became the meeting place for intellectuals, writers and bakery lovers.

1960

THE GROWTH AND LARGE-SCALE PRODUCTION

Tre Marie started offering its products to other Patisseries, reorganising and expanding the production.

AN EXCELLENT TASTE LIKE IN THE PAST

Today

From leaven products to cakes and biscuits, Tre Marie encloses the essence of doing things well.

TRE MARIE AND THE CONSTANT INNOVATION

Tomorrow

We are always looking for new and surprising tastes and keep experimenting year after year, to be always at the forefront of innovation and excellent taste.



ANCIENT RECIPE LINE - PANETTONI

IL BUONO DI MILANO reveals itself in the excellent quality of all traditional products created by Tre Marie. Classic recipes enriched with new flavours to satisfy the contemporary palates of Italian and international estimators. A refined line of products inspired by the sober elegance of Milan's architecture.

Il Panettone Milanese 750 g

The Traditional Panettone Milanese of the ancient recipe, with cubes of Diamante Citron, soft raisins and delicious candied Sicilian orange peels.



Code	EAN Code	Weight	Pcs per box
PON3002	8004205030024	750 g	12

Il Panettone Milanese 1000 g

On top of Milanese bakery Tradition. An ancient expertise, kept among the lines of its original recipe. A fluffy dough enhanced by the Sicilian orange rinds, Diamante citron and soft raisins, inside a premium packaging.



Code	EAN Code	Weight	Pcs per box
PON4599	8004205030017	1000 g	12

Il Panettone Milanese senza canditi 1000 g

Panettone Milanese without candied fruit. A jewel of bakery art graced with delicious raisins. For people who don't like candied fruit but who love a top quality panettone.



Code	EAN Code	Weight	Pcs per box
PON4601	8004205030031	1000 g	12

Il Panettone Mignon 100 g

The essence of the great classic offered up in a miniature version, so that the great pleasure of Panettone can't be missed.



Code	EAN Code	Weight	Pcs per box
PON3012	8004205030123	100 g	48

Capolavoro Bianco 750 g

Capolavoro Bianco is a true masterpiece in the panorama of Panettoni. Capolavoro Bianco enhances the genuineness of Tre Marie method, which involves 'Mother' yeast in the dough, three different kneading phases, three days of leavening, star-like cuts on the surface before cooking, and a natural cooling period of eight hours.



Code	EAN Code	Weight	Pcs per box
PON3752	8004205037528	750 g	12

ANCIENT RECIPE LINE - PANETTONI



Il Panettone Re Noir 900 g

A soft dough with a mix of extra dark chocolate pieces and precious cocoa bean kernels wrapped in extra dark chocolate. A rich coating of extra dark chocolate lies on the surface. Decorated with a cascade of raw cocoa beans flakes and nuggets of extra dark chocolate.



MAJANI

Il cioccolato dal 1796

Code	EAN Code	Weight	Pcs per box
P0N4600	8004205042522	900 g	12

Il Panettone Perla del Sud 850 g

Milanese experience merged with the goodness of Mediterranean flavors. Perfumed Sicilian lemon candied peels mixed with almond paste and white chocolate chunks. Topping with almond glaze and sweet meringue grains.



Code	EAN Code	Weight	Pcs per box
P0N4353	8004205043536	850 g	12



Il Panettone Pera e Cioccolato 930g

An icon of traditional Italian Pastry. A soft dough, in which chunks of intense and precious extra-dark chocolate meet the sweetness of William Pear. The sachet of icing sugar adds a gourmet touch.

Code	EAN Code	Weight	Pcs per box
P0N4593	8004205045936	930 g	12

Il Panettone Caramel Dorè 900 g

A new surprising recipe, in which drops of melted caramel and cubes of William Pear meet a delicious covering of white chocolate with caramel and crunchy caramelized almonds.



Code	EAN Code	Weight	Pcs per box
P0N4547	8004205045479	900 g	12



Il Panettone all'Antica 1120 g

A slightly brown-coloured panettone with a deliciously round flavour, obtained by blending less-refined flours, wholemeal hints and buckwheat. The dough is enriched with candied Sicilian orange rinds, Diamante citron, soft raisins and cane sugar, for an intense taste.

Code	EAN Code	Weight	Pcs per box
P0N3755	8004205037559	1120 g	12

ANCIENT RECIPE LINE - PANDORI



Il Magnifico Pandoro 1000 g
A simple recipe, where the choice of ingredients is vital: flour, fresh eggs and a lot of premium AOP Charentes-Poitou french butter, which gives this Pandoro a special softness and a great fragrance.



Code	EAN Code	Weight	Pcs per box
PON3027	8004205030277	1000 g	12



Il Pandoro Tradizionale 750 g
To reach a harmony of taste and softness. For a finishing touch, add icing sugar.

Code	EAN Code	Weight	Pcs per box
PON3743	8004205030284	750 g	16



Il Pandoro Magnifico Intenso 1000 g
For those who love pandoro but crave a high-quality chocolate as well. The typical fragrances of butter and vanilla combined with chunks of Domori's extra-dark Vidamà chocolate from Ivory Coast.



Code	EAN Code	Weight	Pcs per box
PON3377	8004205033773	1000 g	12



Il Pandoro Magnifico Noir 850 g
Recipe with a fragrant cover of Domori's extra dark chocolate. We chose Morogoro cocoa, a single origin from Tanzania with an intense flavor and a fruity hint.



Code	EAN Code	Weight	Pcs per box
PON4396	8004205043963	850 g	12

SPECIAL EDITION LINE - NEW PACKAGING

An elegant line, made of precious packs inspired by art styles of early XX Century. Intense colors decorated with patterns dedicated to Art Nouveau, with geometric elements of Art Déco culminating in a golden stripe recalling the best pastry boxes.



Il Panettone Milanese in cofanetto 1000 g

Low-shaped Panettone Milanese in a Special Edition diamond-shaped box. Taken from the traditional recipe, we have set precious gems of Diamante citron, sweet raisins and exquisite candied peels from real Sicilian oranges in the soft dough.

Code	EAN Code	Weight	Pcs per box
P0N4502	8004205045028	1000 g	12



Il Panettone Milanese senza Canditi in cofanetto 1000 g

Panettone Milanese without candied fruit in a Special Edition diamond-shaped box. The panettone of the Milanese tradition, without candied fruit.

Code	EAN Code	Weight	Pcs per box
P0N4503	8004205045035	1000 g	12



Il Pandoro Magnifico in cofanetto 1000 g

A simple recipe, where the choice of ingredients is vital: flour, fresh eggs, and premium butter. One of the secrets of Il Magnifico is that it relies in the absolute greatness of butter: 100% French, AOP Charentes-Poitou, giving this Pandoro a special softness and a great, delicate fragrance. For a finishing touch, add icing sugar.

Code	EAN Code	Weight	Pcs per box
P0N4249	8004205042492	1000 g	12



Il Pandoro Shopper 750 g

A simple recipe, with the best ingredients. Flour, fresh eggs and for finishing a touch of icing sugar. A taste that brings to mind genuine and authentic feelings.

Code	EAN Code	Weight	Pcs per box
P0N4549	8004205045493	750 g	8

NEW



Il Panettone al Caffè 930g

A new surprising recipe, where the intense aroma of coffee powder meets chunks of chocolate and apricot. The final touch is the sachet of icing sugar flavored with notes of coffee.

Code	EAN Code	Weight	Pcs per box
P0N4594	8004205045943	930 g	6



Il Panettone Milanese hand-wrapped 750 g

Low-shaped Panettone Milanese wrapped by hand in the traditional pâtisserie style. A precious wrapping with golden leaves.

Code	EAN Code	Weight	Pcs per box
P0N4608	8004205045004	750 g	10

SPECIAL GIFTS

Tre Marie's art of gifting through the constant celebration of the City of Milan.



Il Panettone Milanese Pop Art can 750 g

The traditional recipe of Panettone Milanese in a beautiful POP Art Can with the most important monuments and icons of Milan.

Code	EAN Code	Weight	Pcs per box
PON4504	8004205045042	750 g	6



Il Panettone Milanese hand-wrapped 1000 g

Low-shaped Panettone Milanese wrapped by hand in the traditional patisserie style.

Code	EAN Code	Weight	Pcs per box
PON4609	8004205030093	1000 g	14



Il Panettone Milanese 1500 g

Low-shaped Panettone Milanese. The precious recipe of Tre Marie Panettone in a larger size for special occasions.

Code	EAN Code	Weight	Pcs per box
PON4359	8004205030116	1500 g	10



Il Panettone Milanese Magnum 2000 g

Magnum low-shaped Panettone Milanese. The bigger the size, the stronger the artisanal touch. The meticulousness and passion needed to make this special 2 kg sized Panettone make it the ideal gift for expressing the warmth of sharing over the festive period.

Code	EAN Code	Weight	Pcs per box
PON4246	8004205042461	2000 g	4



Il Panettone Milanese Maximum 4000 g

Maximum low-shaped Panettone Milanese. Three doughs are folded together with consummate craft to obtain the traditional low and soft panettone to keep it in its special 4 kg weight. The excellence of the Maximum Milanese Panettone conceals the painstaking care lavished as the preparation is quite delicate.

Code	EAN Code	Weight	Pcs per box
PON4247	8004205042478	4000 g	1



Il Panettone Milanese Millesimum 10000 g

Millesimum low-shaped Panettone Milanese. A precious limited edition celebrating the uniqueness of the 10 Kg weight of the classic recipe panettone. Produced in a numbered series of just 1.000 pieces. A masterpiece of haute pâtisserie requiring painstaking preparation and craftsmanship.

Code	EAN Code	Weight	Pcs per box
PON4248	8004205042485	10000 g	1

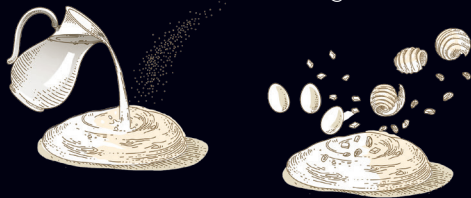
THE ART OF DOING THINGS WELL

Tre Marie, the undisputed leader in the premium segment, makes its products using nothing but the best quality ingredients and following a slow, traditional, process. Three different doughs leaven for 72 hours, products are naturally cooled upside down for 8 hours. Final result is a mix of intense taste and soft fragrance which have been making it a masterpiece for years.

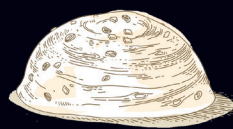
1 - It all starts from our 'Mother' Yeast



2 - Three doughs made of selected ingredients



3 - 72 hours of slow, natural leavening



4 - Baking with precise timings and temperatures, to reach the best shape



5 - A soft, intense taste



100 % ITALIAN WHEAT & ULTRA SOFT RAISINS

