



Artisanal Breadsticks

The Panificio Moderno bakery in Isera, founded in 1987 by Anna and Paolo Piffer, is a benchmark of artisanal baking excellence in Trentino. Today, their children carry on the family tradition, blending time-honored methods with innovation. They use sourdough starter and stone-ground flours, carefully selected in collaboration with local farmers, to create high-quality bread. In addition to bread, they offer a variety of baked goods, including pastries, pizzas, and focaccias.

Characteristics

Crispy, fragrant, and naturally delicious. The artisanal breadsticks from Panificio Moderno are crafted from a careful selection of simple, high-quality ingredients: stone-ground Type 2 wheat flour, extra virgin olive oil, a pinch of salt, and yeast. Skillfully prepared and naturally leavened, they are baked to a perfect golden crisp, delivering an authentic flavor and a light, flaky texture. Ideal on their own or paired with wines, cured meats, and cheeses, they embody the perfect balance between tradition and innovation that defines Panificio Moderno.

Ingredients

Type 2 stone-ground wheat flour, water, extra virgin olive oil, malted wheat flour, salt, yeast.
May contain traces of sesame, mustard, egg, milk, peanuts, and tree nuts.



Producer:

Panificio Moderno

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