




VIA ROGGIA
THE FINEST ITALY

TIRAMISÙ

Choice

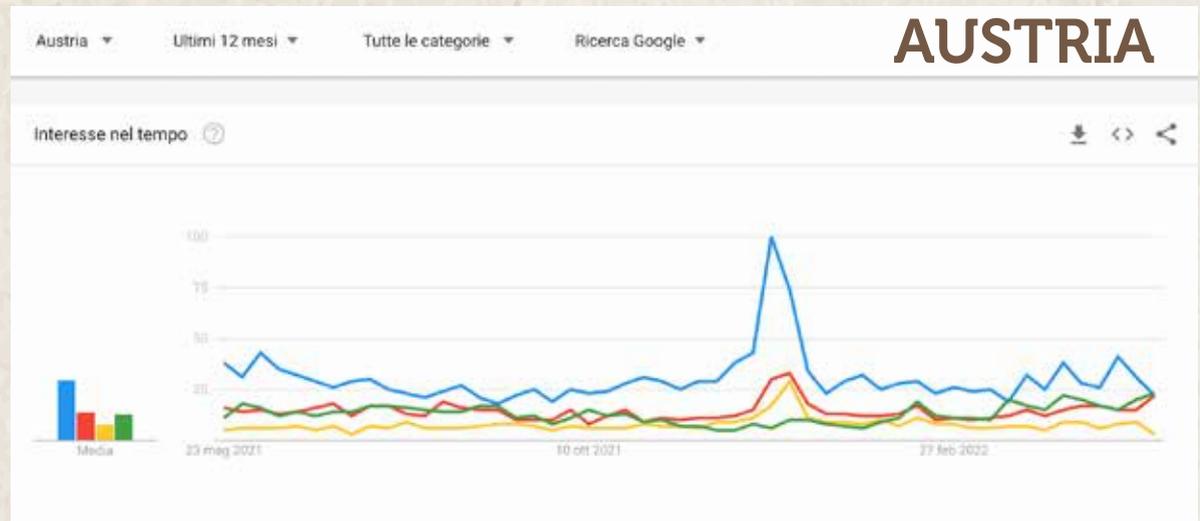
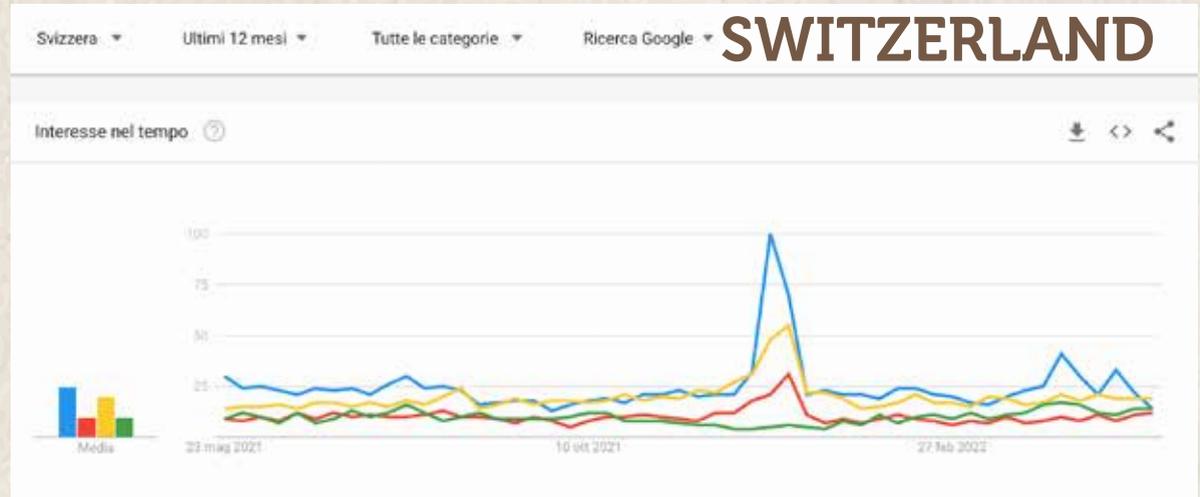
Authentic Italian Tiramisu

Made where Tiramisu was born.
Alcohol and preservatives free.

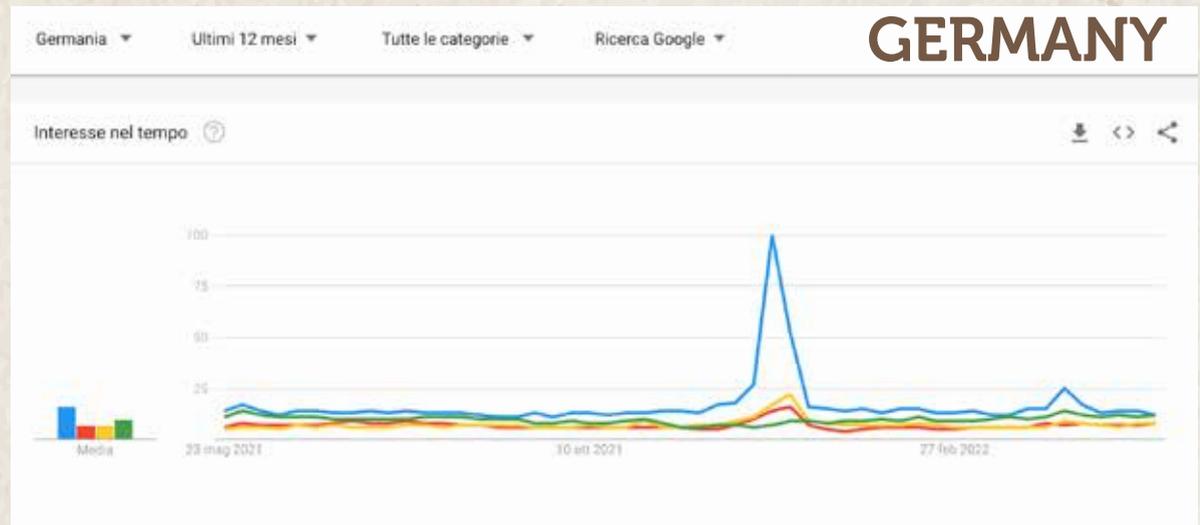
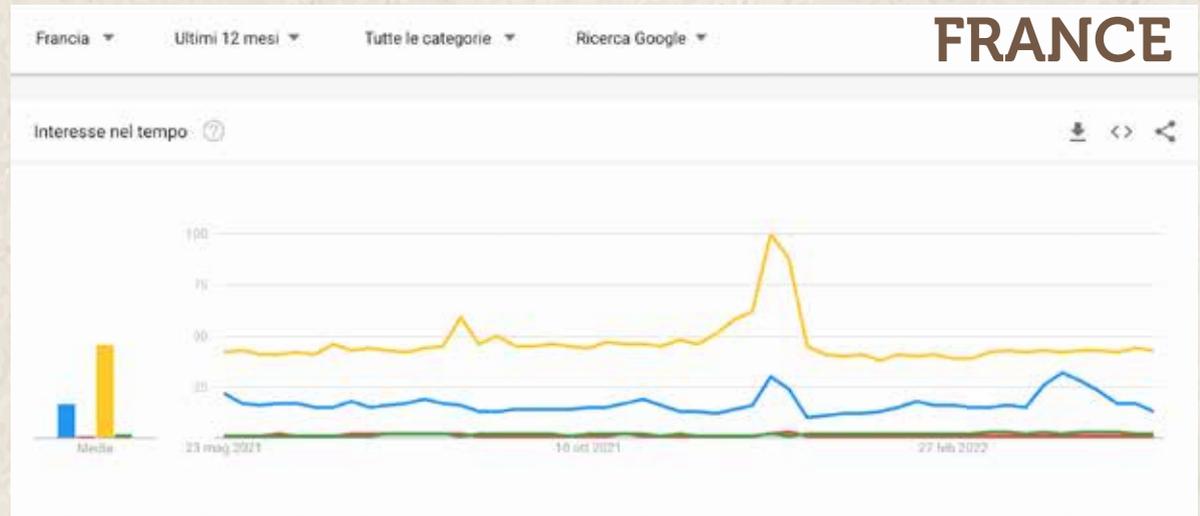
Before being a dessert,
Tiramisu is a brand

Confirmed by
Google Trends

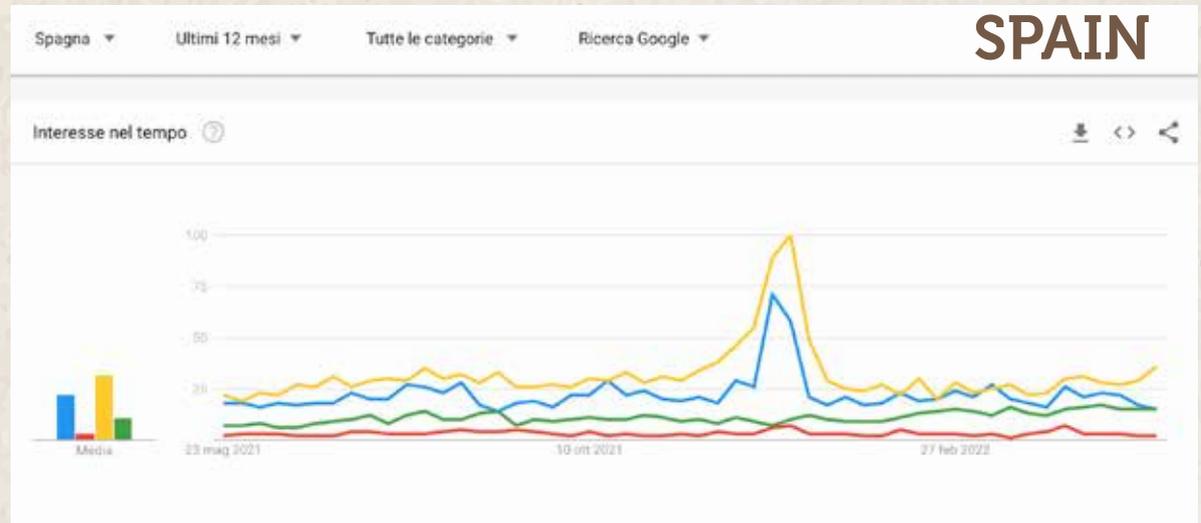
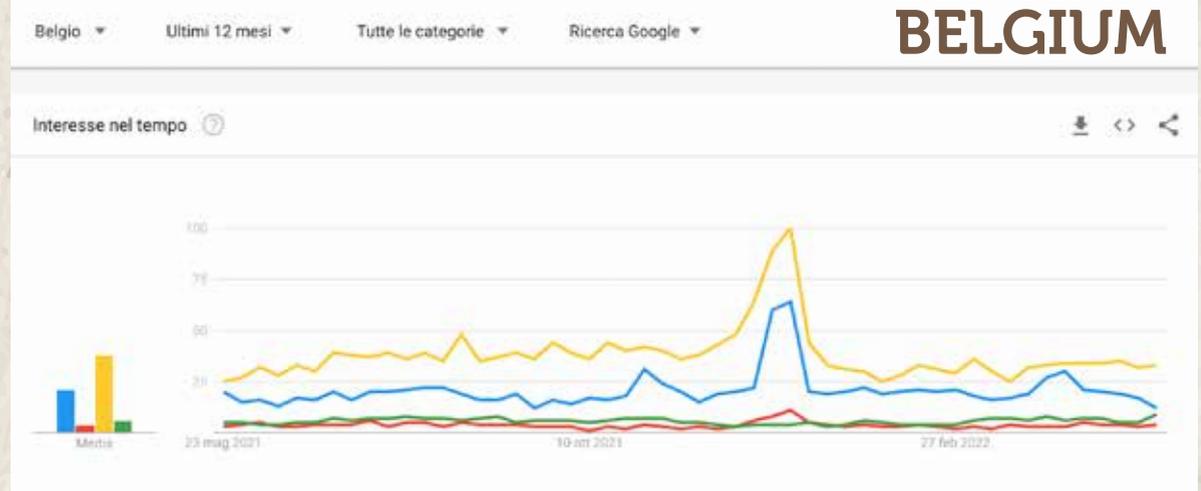
- tiramisù
- prosecco
- champagne
- venice



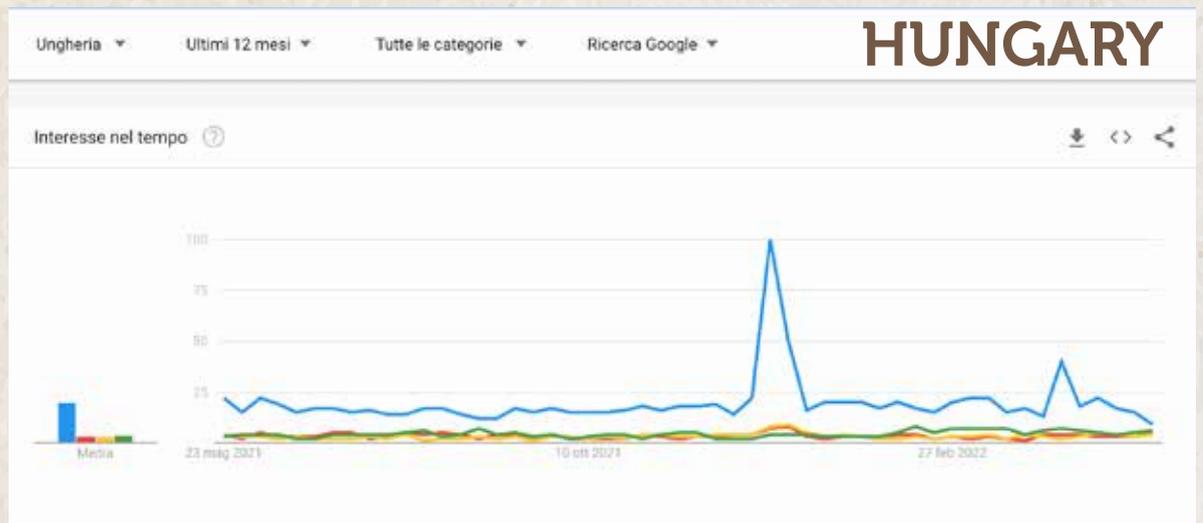
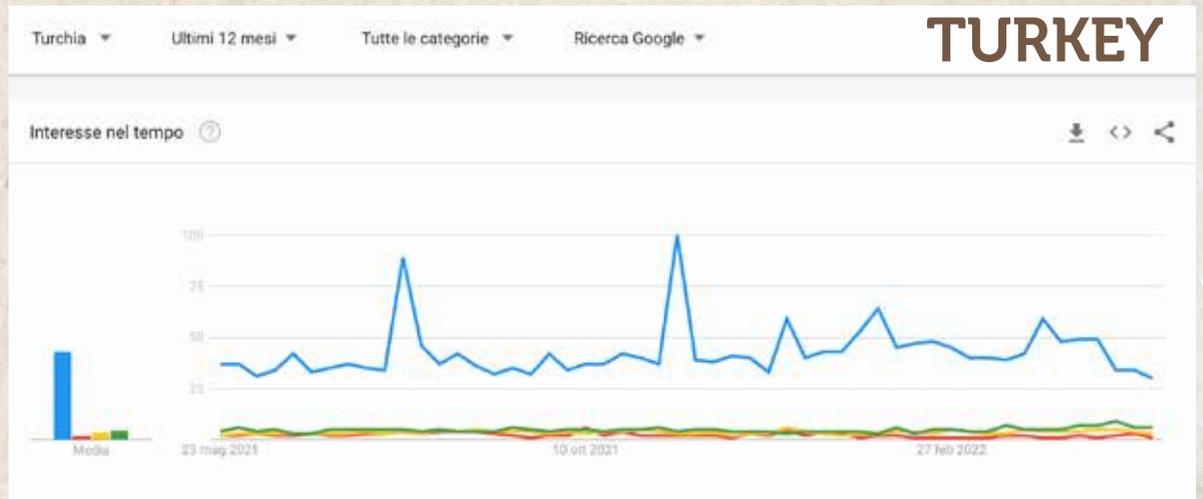
- tiramisù
- prosecco
- champagne
- venice



- tiramisù
- prosecco
- champagne
- venice



- tiramisù
- prosecco
- champagne
- venice





*This is not tiramisu. This is
Authentic Italian
Tiramisu.*

Few people know that Treviso, a wonderful small town close to Venice and the production area of excellences known all over the world such as **Prosecco di Valdobbiadene DOCG** and Radicchio, in the Sixties has been one of the main theaters of the birth of Tiramisù. But for us, Treviso is much more: Treviso is also the city we love most because it is our city.

And Tiramisu, always for us, is not just a tiramisu: it is the dessert that has always been the hero of our Sunday lunches with our families.

In our hearts, Tiramisu Choice is the deep desire to share the **delicious flavor of authentic Tiramisu**, too little known and too often **confused** with the very widespread “tiramisu-flavored desserts”. A Tiramisu able to surprise even the **most demanding palates** with its flavor: delicate but rich, balanced but full.

So fine to be unforgettable.



*Artisanal method,
gourmet recipe*

Far away from the aseptic and impersonal standards of industrial productions, Tiramisu Choice is a dessert that marvels the eye and amazes the palate.

Our recipe (that we follow under the eyes of our mothers and grandmothers: mistakes are not allowed) has very few ingredients: only those we use at home, in the same quantities..

No thickeners, not even natural ones, no emulsifiers, no preservatives.

INGREDIENTS

Mascarpone cream 48%

mascarpone 64% (cream (MILK), acidity regulator: citric acid), EGG yolk 12%, sugar, cream (MILK), EGG white

Coffee 35%

Savoirdi biscuits 17%

WHEAT flour, sugar, EGGS, raising agents: sodium bicarbonate and ammonium bicarbonate, glucose syrup, natural flavourings, salt

Cocoa

NUTRITIONAL FACTS

(Average values per 100g)

Energy 250 kcal/1042 kj

Fats 17g of which saturates 11g

Carbohydrates 20g of which sugars 14g

Proteins 4,2g

Salt 0,12g

(Values referred to Authentic Tiramisu tradizionale taste)



It's frozen

We have chosen the only natural preservative: low temperatures. That is why our Tiramisù is frozen. Flash freezing maintains organoleptic properties intact, allowing us to guarantee a **shelf life of 18 months**, and above all a tiramisù that will seem prepared a few hours before by any of our nonnas (we know it's hard to believe but here the competition is so high that we are very afraid to say which of our nonnas makes the BEST tiramisù).

IN THE FREEZER

-18°C

18 months

IN THE FRIDGE

+4°C

48 hours

DEFROSTING

6-8 hours +4°C

1,5-2 hours room temp (max 22°C)

100%
plastic free



Our choices never neglect the impact we have on the planet that hosts us: it is not only the quality of the ingredients that makes the quality of a product, it is also its packaging.

Our cardboard packages are 100% plastic free and are designed for walking, take-away and delivery, consumption at the table, buffets.

Our spoons are compostable.

Branded Cups





THE CHOICE 100g

With or without spoon

Box 12 pcs



DOUBLE CHOICE 180g

2 spoons included | Box 8 pcs



PARTY CHOICE 6x100g

Multipack | Box 2 pcs

*White
Label*





**THE CHOICE
WHITE LABEL
100g**

Box 12 pcs



**THE CHOICE+
WHITE LABEL
130g**

Box 8 pcs

Cakes





SHARING CHOICE 450g

4/5 portions | Box 4 pcs



DOUBLE CHOICE 180g

2 spoons included
2 portions | Box 8 pcs



PARTY CHOICE 6x100g

Multipack
6 portions | Box 2 pcs

Tiramisu cream



Case 250g

Box 8 pcs

Sac à poche 500g

Box 6 pcs



A scenic view of a wooden bridge over a canal in Treviso, Italy. The bridge is made of dark wood and has a curved railing. The water in the canal is calm and reflects the surrounding buildings and trees. In the background, there are several buildings with red-tiled roofs and white walls. Some buildings have arches on the ground floor. There are many green trees lining the canal. The sky is clear and blue.

*Made where
Tiramisu was born*

(Treviso, Ponte dell'Università, Riviera Garibaldi)

Welcome to our home.

Welcome to the corner of Italy where Tiramisù was born: the land of the Veneto and Friuli Venezia Giulia. Welcome to Treviso and Pieris, where the most famous Italian dessert in the world was born.

Welcome to many other enchanting hamlets, to the most famous cities and destinations, where you can immerse yourself in the local history and nature, and in cozy restaurants where you can taste typical products such as the Radicchio from Treviso and the Prosecco from Valdobbiadene.

And of course, a delicious Tiramisù, exactly like our own.





VIA ROGGIA
THE FINEST ITALY

tiramisuchoice.it/en

COCOA S.r.l.

Piazza delle Istituzioni, 27 | Treviso
tel. e Whatsapp +39 (0422) 162 8427 | sales@tiramisuchoice.it