IL PANATE’ DI MARIO FONGO E C.

Category: Bakery
business description:

The Lingue di Suocera (Mother-in-law's tongues) are delicious crispy sheets of bread, hand-stretched, with extra virgin olive oil, also available with rosemary, chilli pepper and Parmigiano Reggiano cheese. They are the specialty of Mario Fongo, who perfected his recipe in 1993 at the suggestion of his mentor, Giacomo Bologna, companion of many adventures. In the historic premises of Rocchetta Tanaro, the Fongo family also produces hand-stretched grissini, rubatà, flourless amaretti, piadine, egg fettuccine and tajarin. Occasionally, he bakes bread, like he used to.
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Links

http://www.mariofongo.com