

PANE CARASAU

Sardinian music bread



Pane Carasau

Pane Carasau is the essence of Efsio's Sardinian kitchen. On their journeys to the mountains, shepherds of old would pack pane carasau, baked to an absolute crisp for extended storage, for sustenance. They ate the bread with sheep's cheese, a little olive oil or often by itself. Sardinian music bread toasted twice to an absolute crisp, its long shelf life will keep your bread basket full

Pane Carasau	\$15.00
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All GourmetSardinia gifts come with recipe cards & a personalized enclosure.

Custom baskets in all price ranges...mix and match products, add an apron or other gift!

Add an autographed copy of Efsio Farris's new cookbook, *Sweet Myrtle, Bitter Honey*

Since 1988, restaurateur Efsio Farris has been representing his Sardinian heritage in America with his restaurants Arcodoro & Pomodoro. The rustic and traditional cuisine rich in the flavors and textures of this timeless island has influenced Efsio since the days in his grandmother's kitchen. Efsio is proud to usher in a new era of these traditions with his line of authentic Sardinian products. Let Efsio transplant a little Sardinia in to your home...

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