



CONFISERIE SPRÜNGLI

Tradition since 1836

Media Release

Zurich, May 2019

CONFISERIE SPRÜNGLI LAUNCHES NEW AMARETTI VARIATIONS FOR EVERY TASTE: SUBTLE ALMOND COOKIES FINISHED WITH SWISS CHOCOLATE

Confiserie Sprüngli is expanding its Amaretti range: besides the classic Sprüngli Amaretti with its airy kirsch mousse filling, the Italian almond cookie is now available in four new enticing flavours, enhanced with finest Swiss chocolate: Amaretti Chocolat, Champagne, Cocos and Limoncello. Gourmets can look forward to these delicious new interpretations from 4 June on. All four flavours are exclusively available in the launch month.



For its Amaretti recipe, Confiserie Sprüngli fuses artisanal tradition with Swiss chocolate expertise. With meticulous attention to detail, each Amaretti is individually shaped by hand and dipped in finest Swiss chocolate. Only fresh and natural ingredients are used, ensuring unparalleled indulgence.

Amaretti Kirsch

The popular classic Amaretti is filled with an airy kirsch mousse, enhanced with finest grand cru chocolate, 65% cocoa, and dusted with icing sugar.

The Amaretti range has just gained four new enticing flavours:

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Sprüngli



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Amaretti Chocolat

The Amaretti Chocolat is filled with an intense chocolate ganache, enhanced with finest dark Swiss chocolate and dusted with cocoa powder.

Amaretti Champagne

The Amaretti Champagne with a creamy core of gorgeously smooth chocolate ganache and champagne is finished and drizzled with finest dark chocolate.

Amaretti Cocos

The Amaretti Cocos with its exotic coconut filling is enhanced with best white chocolate and sprinkled with fine desiccated coconut.

Amaretti Limoncello

The Amaretti Limoncello, with a light limoncello mousse filling, is finished with finest Swiss milk chocolate and dusted with icing sugar.

The four new Amaretti varieties, Chocolat, Champagne, Cocos and Limoncello, are available exclusively and for a short time only between 4 June and 2 July loose in store, as well as assorted in little bags at all stores and online. From July onwards, one of the four new varieties will be available each quarter alongside the classic Amaretti Kirsch. From July to October, gourmets can look forward to the Amaretti Cocos, followed by the Amaretti Champagne from October to the end of the year.



Amaretti Chocolat



Amaretti Champagne



Amaretti Cocos



Amaretti Limoncello

100g Amaretti sold loose cost CHF 11.20; a bag of four is priced at CHF 6 at all stores and online.

Amaretti – our chocolate the Italian way.

For further information and to request photos:

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