www.monferratontour.it

# IL FORNO DI MADAMA CATERINA

**Category:** Bakery
**business description:**

Sara Caterina Canepa immediately put her degree in Gastronomic Sciences to work by opening a special bakery on 14 February 2009. It is attentive to those who suffer from intolerances because it proposes bread in different formats, pizza and focaccia made with kamut, spelt and rye flour. The confectionery sector includes a wide range of biscuits and cakes, including those made with organic corn and rice flour, gluten free and processed away from sources of contamination. Fresh and mignon pastries, cakes for birthdays and anniversaries, even without egg and sugar. The quality remains at a high level.
**phone:** +39 333 328.6158

**Links**