PÃO DO ROGIL E FAMÍLIA CLARO

VISIT PRODUCER

PRODUCTS:

INFUSIONS
SPECIAL BREAD
FLAVOURED OLIVE OIL
OLIVE OIL
SWEETS AND COMPOTES
PATTY AND OTHER SALTY PASTRIES
FRUITS IN SYRUP
CHUTNEYS
TRADITIONAL SWEETS
AGUARDENTES (SPIRITS DRINKS)
DRIED CAKES

PAYMENT MODALITIES:

AT THE TIME OF ORDER - 100%

DELIVERIES:

YES

FREQUENCY OF DELIVERIES:

DAILY

ALL OVER THE COUNTRY

MINIMUM QUANTITY FOR DELIVERY SERVICE:

YES

ABOUT THE PRODUCER:

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THE TRADITION OF THE CLARO FAMILY TO BAKE BREAD, CAKES AND COOKIES IN A WOOD-FIRED OVEN IS FAMOUS IN ROGIL SINCE 1965, WHEN THE FAMILY BOUGHT THE OLD BAKERY IN COSTA VICENTINA. AT THIS TIME, WHEAT WAS STILL MILLED IN THE ROGIL MILL, THEN IT WAS CARRIED IN BAGS BY THE DONKEYS OF THE REGION. FROM NATURAL FERMENTATION TO THE CLAY BRICK OVEN, THE TRADITIONAL BREAD WITH CRISPY CRUST AND SOFT CRUMB OF "PÃO DO ROGIL" CONTINUES TO HAVE THE CHARACTERISTIC AND UNIQUE FLAVOR OF THAT TIME, MANAGING TO PROLONG THE MEMORIES OF FAMILY SNACKS FROM THAT TIME. THIS IS A PAST THAT WE BRING TO THE PRESENT IN OUR MUSEUM SHOP WITH TRACES OF THE PAST THAT PORTRAY THE LIFE OF THE ART OF WORKING THE BREAD AND CAKES OF THE CLARO FAMILY THROUGHOUT THESE DECADES OF "PÃO DO ROGIL". IN ADDITION TO THIS HERITAGE, THE PASSING OF THE YEARS BRINGS MODERNITY, TECHNOLOGY AND NEWS TO PÃO DO ROGIL. THE CREATION OF NEW PRODUCTS IS A TRIBUTE TO THE PAST, BUT IT ALSO RESULTS FROM AN ENORMOUS DESIRE TO SHARE HISTORY, TO SHOW THE YEARS WHEN ARTISANSHIP REIGNED AND HOW, TODAY, "PÃO DO ROGIL" RESPECTS AND PERPETUATES THESE ORIGINS WITH THE EYES ON THE FUTURE AND FLAVORS IN THE PRODUCTS OF THE LAND.

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