

Product Catalogue 2011 “Selection”

<p align="center">HOT DRIED MINCED TOMATO</p> <p>Description: by the combination among dried tomatoes, capers, and hot peppers the delicious product was born, which has the taste of Sicily.</p> <p>Ingredients: Sun-dried tomatoes, extra-virgin olive oil, capers, vinegar, hot peppers, oregano, rosemary, sea salt.</p> <p>Suggestions: As starter/appetizer. To spread on toasted bread or fried eggs. When you prepare pasta, it adds a special typical Mediterranean taste.</p> <p>Net weight: Jar 220g</p>	
<p align="center">BECCAFICO SUN-DRIED TOMATOES</p> <p>Description: Ancient Sicilian recipe, of which the most important ingredients are: dried tomatoes-filed with breadcrumbs, capers extra-virgin olive oil, capers, breadcrumbs and herbs. For this special preparation the product takes on a special and strong taste that marks it out among all the other dried tomatoes.</p> <p>Ingredients: Dried tomatoes, extra virgin olive oil, capers, breadcrumbs, olives, basil, garlic, sea salt and hot peppers.</p> <p>Use's suggestion: As appetizer, side dish or to decorate cold dishes.</p> <p>Net weight: Jar 220g</p>	
<p align="center">ARTICHOKES GRANDMA PEPPA</p> <p>Description: It's an old recipe from Trapani. It was created by the grandmother of the owner. This recipe, made with simple ingredients, creates an extraordinary course where the taste of the artichokes is excited in a wonderful way.</p> <p>Ingredients: Artichokes, extra virgin olive oil, vinegar, salt, mint, garlic.</p> <p>Suggestions: As appetizer, side dish or to decorate cold dishes.</p> <p>Net weight: Jar 220g</p>	
<p align="center">ARTICHOKES CREAM</p> <p>Description: Cream prepared with fresh artichokes, the taste is better together with extra virgin olive oil.</p> <p>Ingredients: Artichokes, extra-virgin olive oil, sea salt, hot chilli pepper, garlic.</p> <p>Suggestions: As appetizer, side dish or to decorate cold dishes.</p> <p>Net weight: Jar 220g</p>	
<p align="center">PISTACHIO PATE'</p> <p>Description: The simplicity of the ingredients does this pate unique of its kind. It's the ideal base of many fish and vegetable courses. It's very good on slices of toasted bread, as appetizer or titbit.</p> <p>Ingredients: Pistachio, extra virgin olive oil, salt and peppers.</p> <p>Suggestions: Very good spread on slices of toasted bread and to prepare first fish and vegetable courses.</p> <p>Net weight: Jar 200g</p>	

Product Catalogue 2011 "Selection"

<p align="center">ONION AND TUNA PATE'</p> <p>Description: From this unusual combination this pate, a sweet and sour and evolving taste, is born. It really melts in the month.</p> <p>Ingredients: Onion, extra-virgin olive oil, tuna, wine's vinegar, raisins, sugar, sea salt.</p> <p>Suggestions: As appetizer, spread on slices of toasted bread.</p> <p>Net weight: Jar 220g .</p>	
<p align="center">APPLES CAPONATA</p> <p>Description: This recipe was discovered from old and poor "palermitana" cuisine at the end of XVIII century. The aubergine are replaced by apple, which creates in opposition to the other ingredients a delicate and light contrast. .</p> <p>Ingredients: Apples, tomato, extra-virgin olive oil, celery, onion, olives, capers, pines kernel, sea salt.</p> <p>Suggestions : As appetizer, side dish or to decorate cold dishes. It can be combined to the white meat and to cheese of medium ripening.</p> <p>Net weight: Jar 220g</p>	
<p align="center">RED ORANGE JAM</p> <p>Description: The jam is obtained with Sicilian blood oranges taste slightly bitter</p> <p>Ingredients: Red orange, , sugar, Yelling agent: pectin. Acidulant: Citric Acid</p> <p>Suggestions : a delicate taste, goes well with many cheeses soft or medium-aged.</p> <p>Net weight: Jar 140g - Jar 280g</p>	
<p align="center">"TARDIVO" SICILY'S TANGERINE JAM</p> <p>Description: It's prepared by "Tardivo" tangerine. It has a delicate and intense smell (like the peel of fresh tangerine).</p> <p>Ingredients: Tangerine, sugar, Yelling agent: pectin. Acidulant: Citric Acid</p> <p>Suggestions: It can be combined with fruit and different kind of cheese.</p> <p>Net weight: Jar 140g- Jar 280 g</p>	
<p align="center">RIBERA'S LITTLE STRAWBERRIES JAM</p> <p>Description: This wonderful jam is made by "Ribera strawberry", protection Slow food", precious alimentary jewel.</p> <p>Ingredients: Strawberry, sugar, Yelling agent: pectin. Acidulant: Citric Acid</p> <p>Suggestions: it can be combined with different kind of cheese, strong and soft cheese, semi mature or mature cheese and with fruit.</p> <p>Net weight: Jar 140g</p>	
<p align="center">PEEL ORANGES</p> <p>Description: this delicacy is made by the orange peel. Its taste is strong and deep.</p> <p>Ingredients: Orange peel, lemon, sugar.</p> <p>Suggestions: it can be combined with fruit and cheese and utilized for the preparation of cakes.</p> <p>Net weight: Jar 140 g</p>	

Product Catalogue 2011 "Selection"

<p align="center">PISTACHIO CREAM</p> <p>Description: spread on the bread, it's very good for young and old people. Ingredients: sugar, vegetable for fractional in this way, 30% Pistachio, pasteurized prowered milk, lactose, protein of milk, lectina, aroma. Suggestions: spread on slices of bread or used for the preparation of cakes. Net weight: Jar 100g- Jar 200g</p>	
<p align="center">BIVONA WHITE PEACHES IN SYRUP</p> <p>Description: The white peach is grown in the territory of Bivona internal Agrigento. Thanks to the particularly favorable microclimate and soil, the fishery is able to have a particular fragrance smells great and which are stored inside the jar. Ingredients: Bivona white peaches, sugar, lemon juice, water. Net weight: Jar 260g-</p>	
<p align="center">MULBERRY JAM BLACKS</p> <p>Description: Delicious jam produced by mulberry blacks. Delicate flavour and intense. It goes well with soft or medium cheese ripening. Especially with the fresh fruit, Panna cotta with unsurpassable. Ingredients: Mulberry, sugar, Yelling agent: pectin. Acidulant: Citric Acid .Net weight: Jar 40g</p>	
<p align="center">FINE MARSALA D.O.C. FORTIFIELD JELLY</p> <p>Description: Creamy jelly is obtained by the "Marsala Superiore" wine. Good with mature or semi mature cheese. Ingredients: Marsala Superiore wine 65%, sugar 35%, Yelling agent: pectin. Acidulant: Citric Acid Suggestions: It can be used for the preparation of cakes or combined with mature or semi mature cheese, boiled and roast meat, speak, bottarga... Net weight: Jar 140g</p>	
<p align="center">NERO D'AVOLA IGT SICILIA RED WINE JELLY</p> <p>Description: Creamy jelly is obtained using the wine "Nero d'Avola". It can be combined with cheese and cakes. Ingredients: Nero d'Avola wine 65%, sugar 35%. Yelling agent: pectin. Acidulant: Citric Acid Suggestions: It can be used for the preparation of cakes or with different kind of cheese and meat coked in different way. Net weight: Jar 140g</p>	
<p align="center">ZIBIBBO IGT SICILIA DESSERT WINE JELLY</p> <p>Description: Creamy jelly is obtained by the sweet wine. It can be combined with mature or semi mature cheese. Ingredients: Zibibbo wine 65%, sugar 35% Yelling agent: pectin. Acidulant: Citric Acid Suggestions: It can be used for the preparation of cakes o combined with mature or semi mature cheese and boiled and roast meat. Net weight: Jar 140g</p>	