

**WHICH  
IS YOUR  
“ICE-DREAM”  
CHOICE?**





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**SWEET**  8

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**IL CUBO GELATO 0.6L** 10-14

*Ice Creams*  
*Sorbets*  
*Low-calorie Ice Creams*

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**MONOPORTIONED ICE CREAM RANGE** 16-19

*Ice Cream Cups 100ml*  
*Gourmet Glass 140ml*

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**THE NEAPOLITAN ICE CREAM BLOCKS** 200ml 20

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**ICED COCKTAILS** 21

*Creamy Sorbet 200ml*

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**SAVORY**  22

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**SLOW-DRYING PASTA** 24-28

**AT LOW-TEMPERATURE 30°C**

*La Bianca: pasta made with Italian semola and omega-3 (500g)*  
*La Collezione 250g*

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**ULTRA-FROZEN FRESH** 29-31

**STUFFED PASTA**

*Snack Attack: stuffed pasta for frying or baking*  
*Mio Ravioli: pasta for boiling*

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**SAUCES AND BALSAMIC VINEGARS** 32

# SANDRO DESII'S PHILOSOPHY

## *Mediterranean Food Experience*

### *El Helado de Sandro Desii*



“There is something irresistible in the ice cream: its ephemeral nature turns it into a symbol of the termination of all things. If the rose lasts *l'espace du matin*, *l'espace d'un glace* is even briefer. But its ending is glorious because it terminates on the altar of the purest pleasure”, says Folco Portinari, writer and one of the greatest experts in Italian gastronomic culture.

The concept of the “ice cream” product has been changed long ago by the **Sandro Desii Research Center and Gastronomical Activities**. Restaurateurs will be able to include in their gastronomic offer and natural, high-quality product that will aid them in selling the culmination of a good meal: the dessert.

### *La Pasta de Sandro Desii*

Ever since humans learned to grind cereals, they started to elaborate “something” with flour and water. That “something” was not yet the pasta we know and understand today. Pasta is not merely a mixture of raw materials with different shapes: it is the basic pillar of the Mediterranean diet.

Within this framework of Mediterranean gastronomic culture, pasta turns into an extraordinary vehicle of the flavours it re-unites: dressings, ways, uses and recipes. It is a product unlimited as to the search for combinations and new horizons of gastronomic inventiveness.

Our pasta was born in 1967 in a family establishment and continues to be elaborated today in the traditional way, using the same highest-quality ingredients. With the same imperfect but creative spirit, the Sandro Desii's Research Centre has made a step forward concerning **ice cream and pasta**, with the purpose of integrating respect for the bequest of the artisan methods of elaboration, and the added value of innovative and revolutionary ideas.



***Our ingredients are re-  
search, passion, tradition  
and innovation.***

***Gastronomic Heritage***

***The ice cream becomes again  
the treasured dessert***

***Inedit  
Gastronomy***

***The cultural value pro-  
vided by hand-labour***

***Natural Raw  
Materials***

***Sandro Desii's unique  
Gastronomy exalts the  
art of good god***

***Research Center &  
Gastronomical Activities***

***We look for excellence in the  
manufacturing process***

***Maximum quality***

***Artisan***

***Old manufacturing  
processes of pasta that  
don't exist***







# **SWEET**

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**IL CUBO GELATO 10-14**  
**MONOPORTIONED ICE CREAM RANGE 16-19**  
**THE NEAPOLITAN ICE CREAM BLOCKS 20**  
**ICED COCKTAILS 21**

SWEET 

Il Gelato Italiano 0,6l / 20.29 us fl oz / 21.12 uk fl oz

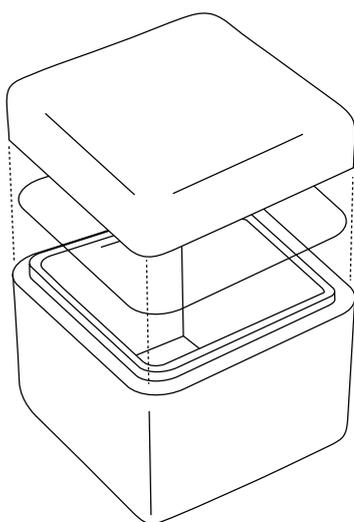
# IL CUBO GELATO

YO RESISTO  
**2 HORAS**  
FUERA DEL CONGELADOR  
¿Y TÚ?

Container  
**ISOTHERMAL**

Sizes:

115 mm x 115 mm x 137 mm



Sandro Desii's ice cream container has a selection of over 20 flavours in a black isothermal EPS container that preserves the product up to 2 hours out of the freezer. Most of the products are apt for people with coeliac disease and as a new thing we also have low-calorie ice creams.

0,6 Liters per Unit- 6 Units per box



*Creamy desserts*  
**ICE CREAMS**



Preserve at -18°C



*Toasted almond & Jijona nougat candy*



*Balsamic vinegar streaked with raspberries*



*Italian Hazelnut*



*Ristretto coffee*



*Cinnamon & espresso coffee cream*



*Colonial-style Chocolate*



*White chocolate with violet touch*



*Frozen egg flan cream with caramel brulee*



*Milkshake flavoured with cinnamon*

**SWEET** 

*Il Gelato Italiano 0,6l / 20.29 us fl oz / 21.12 uk fl oz*

*Creamy desserts*  
**ICE CREAMS**



Preserve at -18°C



*72% Grand cru chocolate*



*Pine Nut Cream*



*Fresh Yogurt*



*Fresh cream*



*Emerald pistachio*



*Fresh cheese with raspberries*



*Mexican-Style Vanilla*



*Argentinian "Dulce de leche"  
with chocolate*



Gluten Free



Novelty



Kid Friendly



0,6 liters  
20.29 us fl oz  
21.12 uk fl oz



Lactose Free

# Creamy desserts SORBETS



Preserve at -18°C



*Catalan Strawberry*



*Mango*



*Tropical Pineapple*



*Citrus Fruits & Vegetables*



*Maracuya Passion Fruit*



*Spanish Squeezed Lemon*



*Squeezed Tangerine*



*Lime & Celery*

# LOW-CALORIE ICE CREAMS



Deep Frozen Product



No Sugar Added



Glucose + Dextrose Free



Gluten Free



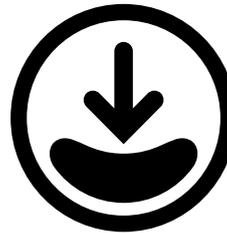
Same excellent taste



0,6 liters  
20.29 us fl oz  
21.12 uk fl oz

## New low-calorie ice cream line:

- Has half the calories of any ice cream on the market. (Between 200 & 250 calories) They are **diet ice creams!**
- They do not contain sugar, dextrose or glucose
- No added sugar.
- Same great taste, fewer **calories**.



Cocoa of Origin Ice Cream



Low-Calorie Yoghurt Ice Cream

# EXTRA SANDR DESII

*If you're interested in a special flavour, please consult the commercial dpt.*



**SWEET** —

*Ice Cream Cups 100ml / 3.38 us fl oz / 3.52 uk fl oz*

# ICE CREAM CUPS

**HAND  
PACKED**



**Includes  
A SPOON  
IN THE LID**



## **ICE CREAM CUPS**

A selection of the ice cream creations served in a 100ml cardboard container, which includes a teaspoon on the container's lid. Each box contains 6 units with the same flavour and all of them are apt for people with celiac disease.

*6 Units per case*

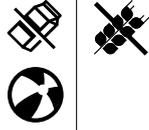


*Catalan Strawberries*

*Creamy desserts*  
**ICE CREAM CUPS**



Preserve at -18°C



*Lemon & Basil*



*Colonial-Style Chocolate*



*Tropical Pineapple*



*Fresh cream*



*Mexican-Style Vanilla*



*Yoghurt streaked with raspberry*



*Citrus fruits & Vegetables*



*Spanish Squeezed Lemon*



*Squeezed Tangerine*

**SWEET** —

Gourmet Glass 140ml / 4.74 us fl oz / 4.93 uk fl oz

# GOURMET GLASS



*White chocolate with violets*

## CRISTAL GOURMET

The artisan ice cream served in an elegant 140ml glass container with a protective black lid.

*10 Units per case*



Artisan  
Product



*Creamy Dessert*  
**GOURMET GLASS**



Preserve at -18°C



*Spanish Squeezed Lemon*



*Venetian Tiramisu*



*Milkshake flavoured with cinnamon*



*Toasted almond with  
jijona nougat candy*



*White chocolate  
with a violet touch*



*Mexican-Style Vanilla*



*Citrus fruits & vegetables  
with raspberries*



*72% Grand cru chocolate with pecan*



*Squeezed Tangerine*

# THE NEAPOLITAN ICE CREAM BLOCK

The artisan ice cream man of the 19th century used to serve this dessert as “cuts” or portions. Later on, the idea of combining several flavours in one ice cream block enthused the American market. Still later, the presentation of a portion of ice cream sandwiched between two wafers or cookies unleashed an intense passion for the bite ice cream. This ancient tradition returns to our tables as the Neapolitan iced block! (1200ml)



Rations: Between 10 and 12 small blocks per unit  
Get the wafers to complete your dessert!: 20 uds



20

 Gluten Free

 Novelty

 Lactose Free

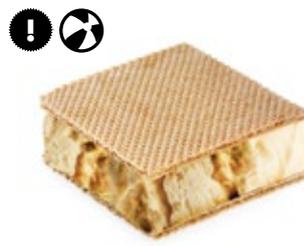
 Kid Friendly



*Cream Ice Cream Block*



*Chocolate Ice Cream Block*



*Nougat Ice Cream Block*



*Chocolate & Cream Block*

# ICED COCKTAILS OF SANDRO DESII



Mini bottle 200ml



240 mm height  
x 80 mm of Ø



Remove from the  
fridge 15 min before  
consuming



200 ml  
6.76 us fl.oz  
7.03 uk fl.oz



*Gin & Tonic*



*Mojito*



*Strawberry  
mojito*



*Caipirinha*

*Shaken,  
mixed  
or frozen?*



## ICED COCKTAILS

Sandro Desii's iced cocktail is a creamy iced sorbet that can be served as an aperitif, for tasting or at the end of any meal.

*Once opened, conserve in the refrigerator (-18 °C)*

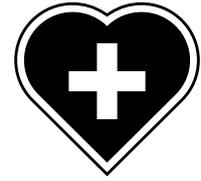


# SAVORY

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<b>SLOW-DRYING PASTA 30°</b>	24-28
<b>ULTRA-FROZEN FRESH STUFFED PASTA</b>	29-31
<b>SAUCES AND BALSAMIC VINEGARS</b>	32

# LA BIANCA



Source of Omega-3

*Pasta made with Italian Semola and Omega-3*

At Sandro Desii's we care about health and well-being, and so we were excited to prepare a new family of **pasta kneaded with (Linolenic -acid) of a vegetable origin..** Omega-3 fatty acids are a type of essential poly-unsaturated fat, a substance usually not present in modern-day diets.

**Exclusive for this product:** Pasta kneaded with durum wheat semolina and eggs has high protein content: together with the Omega-3 properties it greatly benefits our health. They come in 6 different varieties in 500g / 17.64oz bags.



24

**RICCI**



**7-9 Min.**

**TAGLIOLINI**



**5-7 Min.**

*Once cooked, sauté in a pan with slices of pre-cooked octopus and braised asparagus.*

*In a pot, sauté onions and carrots. Add red curry paste and remove from heat. Add some fish broth. Add the half-cooked pasta to the mix so that it finishes cooking, along with clams, spinach, and lemon juice. Salt and pepper to taste.*



**PENNETTE**



**6-8 Min.**

**LUMACONI**



**12-14 Min.**

**NASTRINI**



**5-7 Min.**

**MANICOTTI**



**10-12 Min.**

*In a pan, reduce leeks, cucumber and cherry tomatoes. Remove from heat. In a bowl, crumble some ricotta romana cheese and mix in the boiled pasta and vegetables. Mix well and serve.*

*In a pan, saute artichokes and garlic with half a cup of water and dry white wine. Add parsley and thyme. Boil the pasta al dente and mix it all together. Serve with parmesan cheese. **400g***

*Once cooked, add extra virgin olive oil and finely cut iberian ham. Mix it in the pan, away from the heat with a beaten egg yolk.*

*In a pan, sauté some mushrooms with chopped garlic and olive oil. Remove from heat, and in the same pan sauté the rigatoni with some meat broth. Once cooked, add the mushrooms and mix well. Serve with parmesan.*

SAVORY 

*Slow-drying pasta at low-temperature 30°C*

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# LA COLLEZIONE DI SANDRO

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*Slow-drying pasta  
at low-temperature 30°C*



25

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At Sandro Desii's we prepare authentic pasta following the Neapolitan tradition of old times. Back then, it was dried in open patios under the sun. We wished to do them again like that, with drying rooms mimicking both the natural temperature and humidity to create the slow-drying, low-temperature pasta.

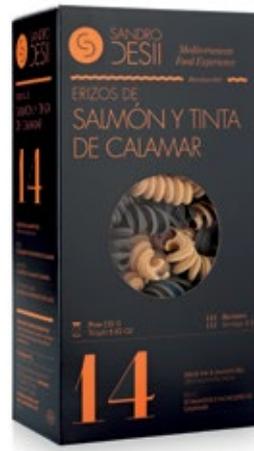
**Exclusive of the product:**

This old drying system makes the pasta stay porous to let all the flavours soak in, and it dramatically increases its volume and therefore its yield.

**Formats: boxes of 250 GR / 8.82 oz.**

**THE SPECIALITIES**

**250 GR / 8.82OZ** 



**WHEAT ELVER-SHAPED PASTA**

 **6-7 Min.**

**LEMON-SHELL SHAPED PASTA**

 **7-8 Min.**

**SQUID INK & SALMON SEA URCHIN-SHAPED PASTA**

 **6-7 Min.**

**SHAVED WILD MUSHROOM PASTA**

 **6-7 Min.**

*Boil the elvers and then mix them with scrambled eggs with shrimps.*

*Mix the boiled shells with shellfish salpicón.*

*Boil the pasta and serve it as a sea fruit salad with shrimps, cuttlefish, mussels and dill.*

*Sauté the shavings with prawns and seasonal vegetables.*

26



**CURRY FETTUCCINE**

 **6-7 Min.**

**TOMATO & OREGANO FETTUCCINE**

 **4-5 Min.**

**SPANISH SMOKED PAPRIKA MACARONI**

 **6-7 Min.**

**EGG & SPINACH PAPPARDELLE**

 **6-7 Min.**

*Mix the boiled short fettuccine with sautéed mushrooms and prawns.*

*Boil the pasta and mix it with buffalo mozzarella, cherry tomatoes and oregano.*

*Mix the pasta with sliced octopus and sweet red pepper.*

*Mix the boiled pappardelle with a turkey and prunes ragù.*

**THE CLASSICS**

**250 GR / 8.82OZ** 



**NEAPOLITAN MACARONI**



6-7 Min.

Mix grated tomatoes with extra virgin olive oil, salt and pepper, tuna belly and some fresh basil leaves.

**LILY-SHAPED PASTA WITH PIQUILLO RED PEPPER & VEGETABLES**



7-8 Min.

Mix the boiled lilies with a ricotta cheese and bacon sauce.

**EGG SPAGHETTI "ALLA CHITARRA"**



4-5 Min.

Mix with a capers and anchovies cream. Boil the spaghetti and mix them

**SEMOLINA & EGG CATALAN GALET**



10-11 Min.

Boil the pipe rigate in a veal soup broth and serve them with grated Parmesan cheese.



**SQUID INK SPAGUETTI "ALLA CHITARRA"**



4-5 Min.

Sauté the boiled spaghetti with cuttlefish and artichokes.

**TAGLIATELLE "ALLA CHITARRA"**



5-6 Min.

Boil the spaghetti and add them to a nut sauce made with milk cream, butter, grated Parmesan and minced basil and nuts.

**TOMATO & GARLIC TAGLIATELLE "ALLA CHITARRA"**



5-6 Min.

Boil the spaghetti and mix them with a Sicilian style sauce made with aubergines, capers, tomatoes and marjoram.

# THE FIDEUÀS

250 GR / 8.82OZ 



**SPINACH & BASIL FIDEUÀ**

 **3-4 Min.**

**FISH FUMET FIDEUÀ**

 **3-4 Min.**

**SQUID INK FIDEUÀ**

 **3-4 Min.**

*Sauté vegetables, diced bacon and black sausage and use this mix as the base of the fideua.*

*Brown the noodles in a pan with garlic and hot pepper. Then add clams, shrimps and sliced squid. Cover the mix with fish stock and cook until the stock is evaporated.*

*Brown the noodles in a pan with garlic and hot pepper. Mix with squid ink and then cover it all with fish stock. Cook until the stock is evaporated.*

# THE GIFT PACKS



**SELECTION OF THREE SORTS OF PASTA**

**EGG & VEGETABLES LUMACONI 800G / 28.22 OZ**

**LILY-SHAPED PASTA WITH PIQUILLO RED PEPPER, VEGETABLES & EGG 800G / 28.22 OZ**

# ULTRA FROZEN FRESH STUFFED PASTA

Ravioli for

**FRYING** 

Ravioli for

**BAKING** 



**SNACK ATTACK**  
*Ravioli for frying or baking*



**MIO RAVIOLI**  
*Ravioli for boiling*



The genius of turning ravioli into brochettes or tapas for frying or baking is an exclusive gastronomic concept, as well as the different range of artisan stuffing. This line of handmade stuffed pasta can be fried, baked or boiled.

This product for fine food stores, are packed in smart and reusable container with a lid. It provides easy and quick recipes to prepare at home. Each container has between 16/28 pieces. It is a fresh ultra-frozen product to guarantee and preserve better their properties. The master box contains 6 units.

**SAVORY** 

Ultra frozen fresh pasta 200g / 7.05oz

Stuffed pasta for frying or baking  
**SNACK ATTACK**



**CODFISH TRIANGOLI**



**IDEA SD**

Bake or fry the ravioli and prepare a guacamole. Serve as tapas!



					
5 min	18/20	Golden	250°C 4 Min	200 GR	7x6 CM

**IBERIAN STREAKY BACON CANNOLI**



**IDEA SD**

Bake or fry the ravioli and serve them with chopped tomato in a brochette.



					
5 min	18/20	Golden	250°C 4 Min	200 GR	7x6 CM

**IBERIAN SOBRASADA CANNOLI**



**IDEA SD**

Bake or fry the ravioli and serve them with a bittersweet sauce.



					
5 min	18/20	Golden	250°C 4 Min	200 GR	7x6 CM

**CHOCOLATE STUFFED VANILLA TRIANGOLI**



**IDEA SD**

Bake or fry the ravioli until they are browned, sprinkle them with sugar and serve as an original dessert.



<b>SWEET</b>					
	18/20	Golden	250°C 4 Min	200 GR	7x6 CM

# Pasta for boiling

## MIO RAVIOLI



200 GR.

### ROAST BEEF STEW RAVIOLI



**IDEA SD** Boil the ravioli in country style soup broth and serve it as a soup dish.



2-3 Servings	16/18	3/4 Min.	200 GR	4X4,5 CM

### MASCARPONE AND BASIL, WHITE AND GREEN RAVIOLI



**IDEA SD** Fry the white and green ravioli and decorate them with a half white anchovy loin. It can be served as a brochette.



2-3 Servings	24/28	3/4 Min.	200 GR	3X3,5 CM

### ROMAN RICOTTA & GRANA PADANO RAVIOLI



**IDEA SD** Sauté leek, green onions and mascarpone and then add butter. Mix the preparation with the boiled ravioli, a sprig of fresh rosemary, a blend of peppers and parmesan cheese.



2-3 Servings	16/18	3/4 Min.	200 GR	4X4,5 CM

### BLACK TRUFFLE RAVIOLI



**IDEA SD** Boil the ravioli and fry some eggs. Then break the fried eggs over the pasta.



2-3 Servings	16/18	3/4 Min.	200 GR	4X4,5 CM



## SAUCES



**SWEET RED PEPPER  
& TOMATO PULP**

180g / 6.35 oz



**BOLOGNESE RAGU**

180g / 6.35 oz



**FRESH TOMATO &  
BASIL**

180g / 6.35 oz



**SICILIAN STYLE  
TOMATO &  
VEGETABLES**

180g / 6.35 oz



**PESTO A  
LA GENOVESA  
(CONCENTRATE)**

130g / 4.58oz

## VINEGARS



**MODENA BALSAMIC  
VINEGAR**

4 Drums per box  
169 us fl oz  
175.97 uk fl oz



**MODENA BALSAMIC  
VINEGAR**

12 Bottles per box  
16.91 us fl oz  
1760 uk fl oz



**MODENA BALSAMIC  
CREAM**

12 Bottles per box  
16.91 us fl oz  
1760 uk fl oz



**MODENA BALSAMIC  
CREAM**

12 Bottles per box  
8.45 us fl oz  
8.79 uk fl oz

Small display  
measurements

Height	60,95 cm
Width	34,5 cm
Depth	27,5 cm



Large Display  
Measurements

Height	200 cm
Width	100 cm
Depth	40 cm



BOX 12 boxes of 250 gr.







[www.sandrodesii.com](http://www.sandrodesii.com)

**Sandro Desii Actividades Gastronómicas S. L.**  
Pol. Ind. Can Sedó 08292 · Esparreguera, Barcelona  
Tel. (+34) 93 777 57 50 · Fax (+34) 93 777 59 61  
[info@sandrodesii.com](mailto:info@sandrodesii.com)

