



*Mediterranean
Food Experience*

Research Center &
Gastronomical Activities

More Information
www.sandrodesii.com



**WHICH
IS YOUR
“ICE-DREAM”
CHOICE?**



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SANDRO DESII'S PHILOSOPHY

Mediterranean Food Experience

Sandro Desii's Ice Cream

"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.

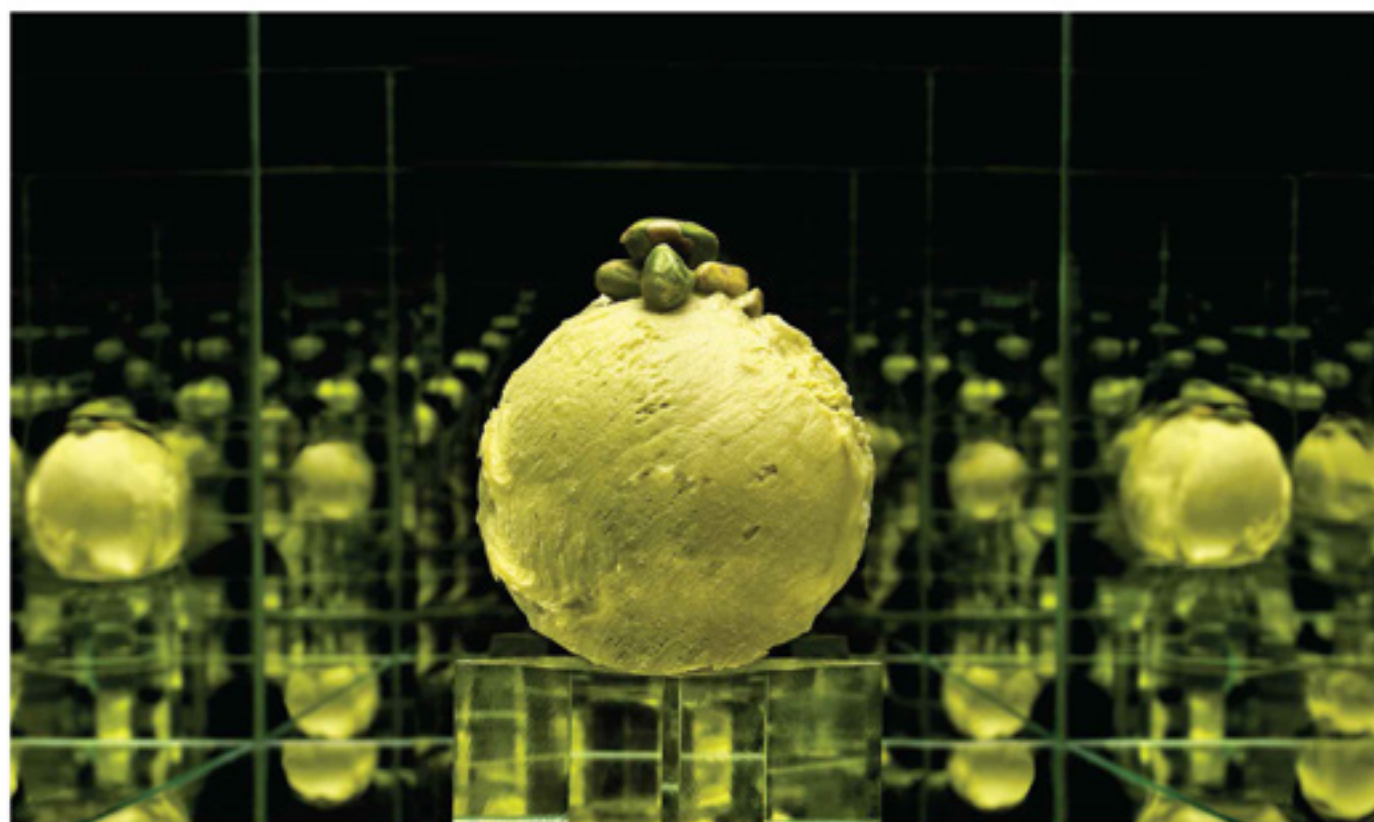
The concept of the "ice cream" product has been changed long ago by the **Sandro Desii Research Center and Gastronomical Activities**. Restaurateurs will be able to include in their gastronomic offer and natural, high-quality product that will aid them in selling the culmination of a good meal: the dessert.

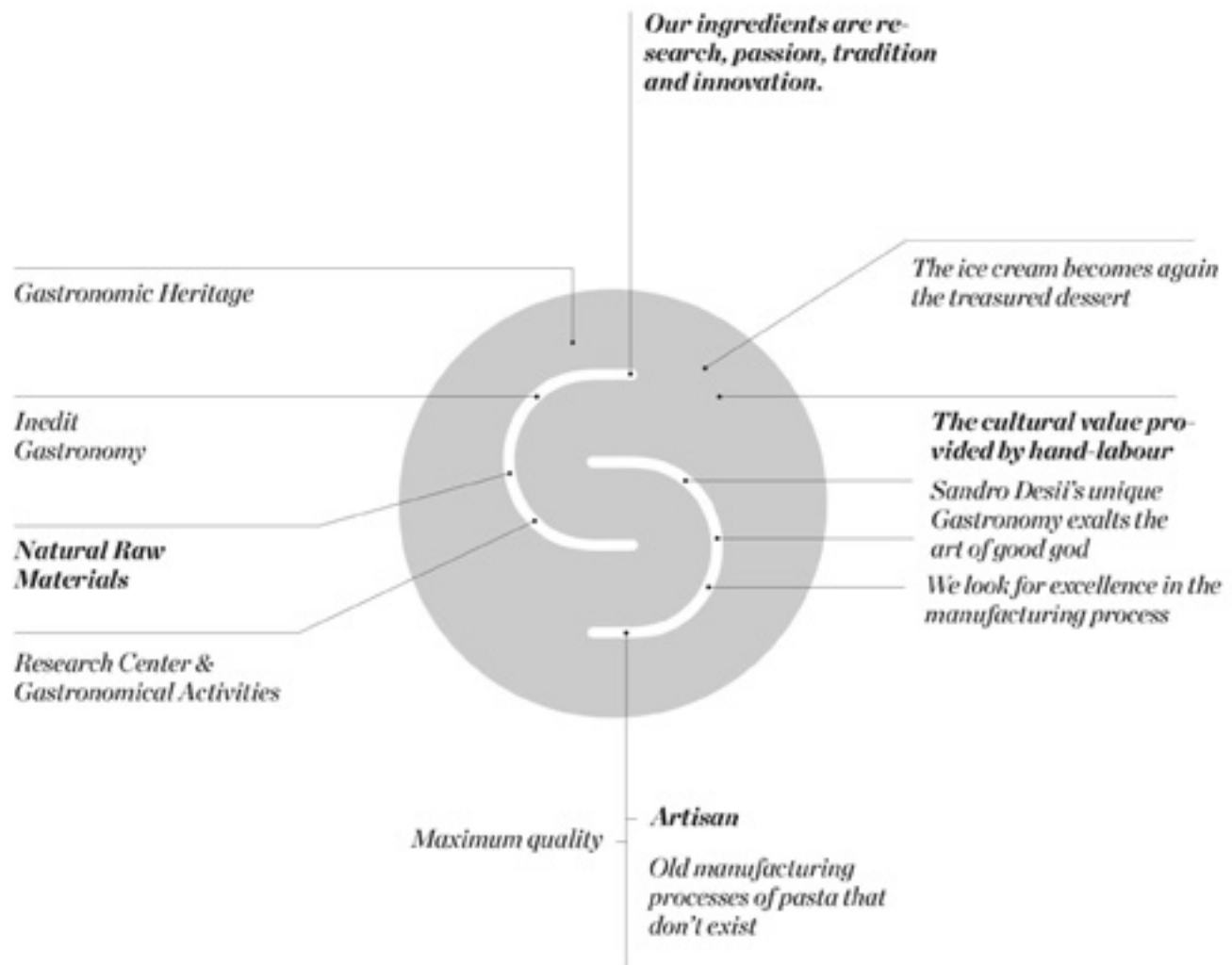
Sandro Desii's Pasta

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.









SWEET

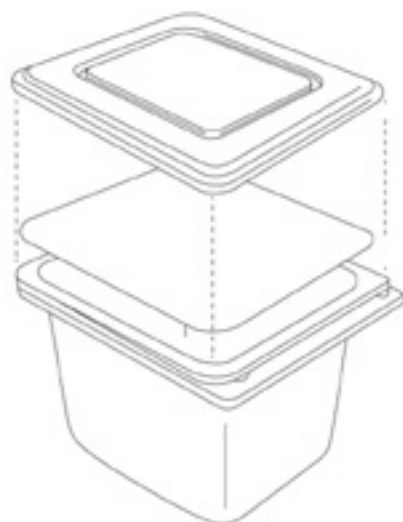
- IL GELATO ITALIANO** 10-21
MONO PORTION ICE CREAM RANGE 22-25
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THE NEAPOLITAN ICE CREAM BLOCKS 28
HIGH CONFECTIONERY 29-33

SWEET —

Il Gelato Italiano 2,2l / 74.39 us fl oz / 77.43 uk fl oz

ICE CREAMS

The return of the “gelato italiano” craftsman with new ideas and concepts. The creamy ice cream with milk and cream, along with the great variety of products of nature, give place to original creations and ice creams that reflect what is most typical of regions, nations and countries. They are streaked with fruit or custard, with chocolate and cocoa, also sweet-salty... Definitely, they offer a lot of possibilities to make high quality desserts exclusive (74.39 us fl oz / 77.43 uk fl oz).



Sizes: 181 mm x 163 mm x 120 mm




Pine Nut Ice Cream

 Gluten Free

 Novelty

 Kid Friendly

 2,2 Liters
74.39 us fl oz
77.43 uk fl oz

 Loctose Free

Creamy desserts **ICE CREAMS**



Preserve at -18°C



Banoffee (Canarian Banana with Dulce de Leche)



English Mustard



Majorcan Ensaimada



Caramel Panacotta



Cucumber with fresh mint



Vanilla Cream with Baked Apples



Rice Pudding



Argentinian "Dulce de leche" with chocolate



Fresh cheese with raspberries



Milkshake flavoured with cinnamon



Pine Nut Cream



Cinnamon & espresso coffee cream

SWEET 

Il Gelato Italiano 2,2l / 74.39 us.fl oz / 77.43 uk.fl oz

Creamy desserts
ICE CREAMS



Preserve at -18°C



Venetian tiramisu



Mexican-Style Vanilla



Toasted almond & jijona nougat candy

12



Catalan hazelnut



Stracciatella



Italian Hazelnut



Greek yoghurt with candied pineapple



Fresh Yoghurt



Basque cheese with pecans & quince



Fresh cream



Maria cookies ice cream



'Sobao' sponge cake with spanish 'Orujo' liquor

 Gluten Free

 Novelty

 Kid Friendly

 2,2 Liters
74.39 us fl oz
77.43 uk fl oz

 Lactose Free

Creamy desserts **ICE CREAMS**



Preserve at -18°C



Frozen Egg Crème Brûlée with Caramel



Yogurt with Strawberries



Cheesecake con dulce de leche



Ristretto coffee



Fresh Mascarpone Cheese



Catalan Biscotti



Kefir with lime



Balsamic vinegar with raspberries



Fresh cheese with quince



Emerald pistachio



SWEET 

Il Gelato Italiano 2,2l / 74.39 us fl oz / 77.43 uk fl oz

CHOCOLATE SELECTION



Gluten free



Novelty



Kid Friendly



2,2 Liters
74.39 us fl oz
77.43 uk fl oz



Lactose Free



72% Grand Cru Chocolate



White Chocolate Truffle with Green Tea



White Chocolate with a Violet Touch

15



Truffle with Candied Hazelnut



Chocolate with Shavings



"Gianduja" Praline Chocolate



Milk Chocolate



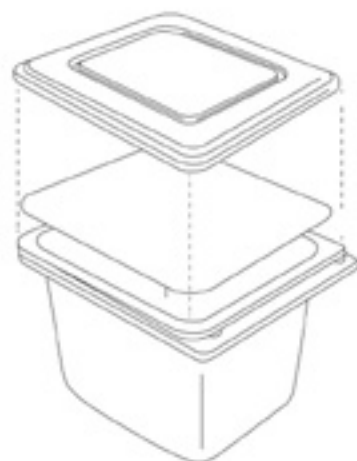
Colonial-Style Chocolate

SWEET —

Il Gelato Italiano 2,2l / 74.39 us fl oz / 77.43 uk fl oz

SORBETS

The sorbet, also called water ice cream and Sherbet or Sherbat in the past, is defined as a sweet and cold product that used to be preserved in the old snow wells spread around the Mediterranean coast in winter. Sandro Desii wanted to recover the legacy of the old sorbet, which is of course as creamy as an ice cream but does not contain milk. The result is its refreshing creaminess in the palate, which makes it the perfect ending to any meal as a relaxing and light dessert.



Sizes: 181 mm x 163 mm x 120 mm

16



Lemon and Basil Sorbet



Lemon & Basil



Catalan Strawberries




Squeezed Tangerine



 Gluten Free

 Novelty

 Kid Friendly

 2,2 Liters
74.39 us fl oz
77.43 uk fl oz

 Lactose Free

Refreshing Dessert **SORBETS**



Preserve at -18°C



Spanish Squeezed Lemon



Tropical Pineapple



Catalan Raspberry



Lime & Celery



Citrus Fruits & Vegetables



Fresh Mint



Granny smith apple



Mango



Coconut Milk



Maracuya Passion Fruit



SWEET 

Il Gelato Italiano 2,2l / 74.39 us fl oz / 77.43 uk fl oz

LOW-CALORIE ICE CREAMS

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.



Deep Frozen Product



No Sugar Added



Glucose + Dextrose Free



Gluten Free



Same excellent taste



2,2 Liters
74.39 us fl oz
77.43 uk fl oz

18



Low-calorie Cocoa of Origin Ice Cream



Low-calorie matcha tea



Low-calorie Yoghurt Ice Cream

EXTRA SANDRO® DESII

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

SWEET —

Il Gelato Italiano 2,2l / 74.39 us fl oz / 77.43 uk fl oz

SORBETS

HERBS, FLOWERS,
AND SPICES



Bucket
2,2 Liters



Creamy Dessert

HERBS, FLOWERS, AND SPICES SORBETS

Antioxidant*White Satin*

☰ White tea, grapefruit, rose, and passion fruit.

ⓘ Antioxidant, low in Theine, detoxifying and slimming.

☑ White tea is a specialty of Continental China, more specifically from the province of Fujian. Soft, silky, fresh aroma.

Anti-Stress*Choco Chai*

☰ Mixture of tea, cocoa, & licorice stick

ⓘ Helps to loose weight, delay the aging process, reduces possible symptoms of stress.

☑ It is an ancient Aztec recipe. Mixing herbs and spices with cocoa peel created the "Xocoatl" drink of the gods. You could call it the sorbet of the gods.

Aphrodisiac*Green Tea with Spices*

☰ Green tea with jazmine, pepper, and cardamomo

ⓘ Diuretic, aphrodisiac, relieves pain, digestive and slimming

☑ Green tea itself is already excellent. But sometimes you need a little more emotion and this spice blend gets a different flavor characteristic.

Antihistamine*Equilibrium*

☰ Rooibos, honeybush, citronela, chamomile, honey, fennel, anise, blackberry, ginseng root

ⓘ A natural antihistamine thanks to the South Africa Rooibos and Honey Bush; relaxing and digestive, it relieves the symptoms of cold and reduces flatulence

☑ This blend of spices achieves a fantasy of flavor.



Gluten Free



Lactose Free



2,2 Liters
74.39 us fl oz
77.43 uk fl oz



Mix



Information



Properties

Creamy Dessert

HERBS, FLOWERS, AND SPICES SORBETS

Stimulating

Gran Lapsang Souchong



Smoked Black Tea



Antioxidant & Stimulating



Cultivated between 3500 and 5000 meters above the sea level in the mountainous region of Zheny Chan, Fujima province, China. It is characterized by the captivating smoky aroma of the leaves.

Invigorating

Sweet & Spicy



Licorice, cocoa, mint, fennel, anise, clove, and cardamom



Invigorating, rich in antioxidant, regulates digestion, cough suppressant, diuretic and slimming.



The aromatic tea of India. This blend offers a fragrance rich of flavors and aromas with a slightly spicy finish.

21

Digestive

Earl Grey Breakfast



Black Tea with Bergamot



With its slightly aromatic and fresh taste, it improves digestion, clears the mind and relieves fatigue.



From a blend of Assam and Ceylon teas with bergamot peel, it is digestive rich english breakfast tea.

SWEET —

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

ICE CREAM CUPS

**HAND
PACKED**



22

**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

 Gluten Free

 Kid Friendly

 100ml
3.38 us fl oz
3.52 uk fl oz

 Lactose Free

Creamy desserts **ICE CREAM CUPS**



Preserve at -18°C



Lemon and Basil



Colonial-Style Chocolate



Tropical Pineapple



Fresh cream



Mexican-Style Vanilla



Yoghurt streaked with raspberry

23



Citrus fruits & Vegetables



Spanish Squeezed Lemon



Squeezed Tangerine



SWEET —

Gourmet Glass 140ml / 4.73 us fl oz / 4.93 uk fl oz

GOURMET GLASS

HAND
PACKED



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



 Gluten Free

 Novelty

 Kid Friendly

 140ml
4.73 us fl oz
4.93 uk fl oz

 Lactose Free

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 and vegetables
with raspberries*



72% Grand cru chocolate with pecan



Squeezed Tangerine

ICED COCKTAILS

Shaken, mixed, or frozen?



Mini bottle 200ml
6.76 us fl oz
7.04 uk fl oz



240 mm height
x 80 mm of Ø



Remove from the
fridge 15 min before
consuming



Bottle 1l
33.81 us fl oz
35.19 uk fl oz

26



Gin & Tonic



Mojito



*Strawberry
mojito*



Caipirinha

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.

20 shots of 50ml in each 1 liter bottle



*Sorbet of mojito and gin tonic with
the creamy texture of a soft drink
containing crushed ice*



SWEET —

Neapolitan Ice Cream 1200ml / 40.57 us fl oz / 42.23 uk fl oz

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



28

 Gluten Free

 Novelty

 Lactose Free

 Kid Friendly



Cream Ice Cream Block



Chocolate Ice Cream Block



Nougat Ice Cream Block



Chocolate & Cream Block

HIGH CONFECTIONERY



High Confectionery

MONOPORTIONED CAKES



Preserve at -18°C

*Fleur de Sel
Caramel Coulant*



27/ box



100 gr



40-50°



80 mm

Tarte Tatin



20/ box



120 gr



60-75°



100 mm

Brownie



24/ box



80 gr



50-60°



55x55x30 mm



Units per
Tray



Net
Weight



Microwave
Cooking Time



Sizes



Artisan
Product

High Confectionery

MONOPORTIONED CAKES



Preserve at -18°C

Minisacher fondant



27/ box



70 gr



40-50°



80x45 mm



Novelty

Chocolate Coulant



27/ box



110 gr



40-50°



70 mm

31

High Confectionery

ARTISAN TRUFFLES

*Traditional
Chocolate Truffle*



50/ box



*Cocoa Powder
Truffle*



40/ box



WHOLE ARTISAN

CAKES, PIES, & TARTS



New whole pre-cut handmade pies, tarts and cakes that consist of 8-16 portions, depending on the product. To serve them, defrost in the microwave for a few seconds.



Roasted pears tart



Pieces



Net Weight



Microwave
Cooking Time



Precut

High Confectionery

WHOLE ARTISAN CAKES, PIES, & TARTS



Preserve at -18°C

Baked Apple Tart



10 ud.



750 gr (1 ud. 75 gr)



45-50"



Precut

Lemon and Meringue Tart



8 ud.



1000 gr (1 ud. 125 gr)



45-50"



Precut

33

Chocolate Tart



16 ud. aprox.



1000gr (1 ud. 90 gr)



35-40"

Not Precut

Roasted Pears Tart



10 ud.



750 gr (1 ud. 75 gr)



45-50"



Precut



SAVORY

- SLOW-DRYING PASTA 30°** 36-38
ULTRA-FROZEN FRESH PASTA 39-43
ULTRA-FROZEN FRESH STUFFED PASTA 44-48
SAUCES AND BALSAMIC VINEGARS 50

SAVORY

Slow-drying pasta at low temperature 30°C

SLOW-DRYING PASTA AT LOW TEMPERATURE 30°C

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 for this 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 it's yield.

Formats: 1,5kg / 52.91oz or 2kg / 70.55oz.

Novelty:

Some of its varieties kneaded with omega-3 (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. Pasta kneaded with durum wheat semolina and eggs has a high protein content, which together with the Omega-3 properties contributes great benefits to our health.

36



Specialities LA COLLEZIONE

TOMATO & OREGANO FETUCCINE

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



 4-5 Min.

LILY-SHAPED PASTA WITH PIQUILLO RED PEPPERS & VEGETABLES

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



 7-8 Min.

2 KG.

SAVORY

Slow-drying pasta at low temperature 30°C

Specialities

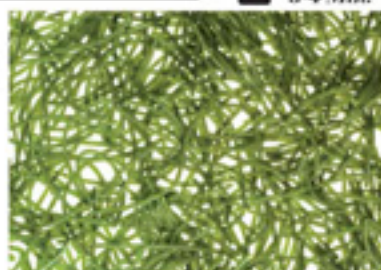
LA COLLEZIONE

SPINACH & BASIL FIDEUA



 3-4 Min.

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



SQUID INK FIDEUA



 3-4 Min.

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.

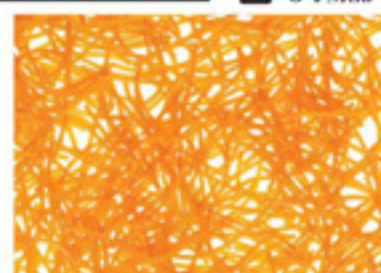


FISH FUMET FIDEUA



 3-4 Min.

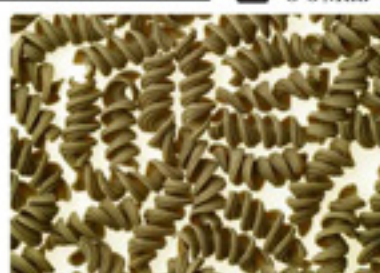
Brown the noodles in a pan with garlic and hot pepper. Then add clams, shrimps and sliced squid. Cover the mix with fish stock and cook until the stock is evaporated.



CURRY PETTUCCINE

 5-6 Min.

Once cooked, mix in with sautéed mushrooms and prawns.




WHEAT ELVER-SHAPED PASTA

 6-7 Min.

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



EGG & SPINACH PAPPARDELLE

 6-7 Min.

Mix the boiled pappardelle with a turkey and prunes ragù.



SQUID INK & SALMON SEAR URCHIN-SHAPED PASTA

 6-7 Min.

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



TOMATO & GARLIC TAGLIATELLE

 5-6 Min.

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



LEMON SHELL-SHAPED PASTA

 7-8 Min.

Mix the boiled shells with shellfish saipicón.



SHAVED WILD MUSHROOM PASTA

 6-7 Min.

Sauté the shavings with prawns and seasonal vegetables.



SAVORY

Slow-drying pasta at low temperature 30°C

Specialities LA COLLEZIONE

SQUID INK SPAGHETTI ALLA CHITARRA

*Sauté the boiled spaghetti
with cuttlefish and artichokes.*



 4-5 Min.

SPANISH SMOKED PAPRIKA MACARONI

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



 6-7 Min.

Egg Pasta LA TRATTORIA


14% PROTEIN
CONTENT

2 KG.

EGG & OMEGA-3 FUSILLI

*In a crockpot, add some pieces of
swordfish, red pepper, garlic,
basil, parsley, chives, salt, pepper,
and some drops of olive oil. Add the
cooked pasta to the crockpot. Top
off with the juice of half a lime and
let simmer before serving.*



 7-9 Min.

EGG & OMEGA-3 PENNE

*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.*



 6-8 Min.

EGG & OMEGA-3 LUMACONI

*In a pan, sauté 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.
Caja 1,5kg*



 12-14 Min.

EGG & OMEGA-3 RIGATONI

*In a pan, sauté cherry tomatoes,
garlic, calamari, salt, and chives.
Remove from heat. Boil the pasta
and mix it all together.
Add fresh marjoram.*



 10-12 Min.

NEAPOLITAN MACARONI WITH EGG (18%)

*Mix in olive oil, salt & pepper
with diced ripe tomatoes.
Add some tuna belly and
fresh basil leaves.*



 6-7 Min.

EGG SPAGHETTI (18%) "A LA GUITARRA"

*Mix in with extra virgin olive
oil, fresh pepper, and grated
parmesan cheese.*



 5-7 Min.

EGG TAGLIATELLE (18%) "A LA GUITARRA"

*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.*



 5-7 Min.

SAVORY 
Ultra frozen fresh pasta

ULTRA FROZEN FRESH PASTA

LAMINATED
& PRESSED
BY HAND



39

Deep-frozen fresh pasta is a revolutionary combination of traditionally made fresh pasta mixing its Italian roots with flavours and products that are typical from our latitudes. It is prepared with durum wheat semolina and egg fresh pasta, hand-packaged and then deep frozen so its properties are better and longer preserved.

Exclusive of this product:

Our deep-frozen fresh pasta serves double than other similar market products; Durum wheat semolina and its artisan elaboration turn it into the fluffiest and spongiest pasta that absorbs all flavors.

Some of its varieties kneaded with omega-3 (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. Pasta kneaded with durum wheat semolina and eggs has a high protein content, which together with the Omega-3 properties contributes great benefits to our health.

Fresh Pasta
LAMINATED PASTA





Conserve at -18°C

SPINACH TAGLIATELLE
"ALLA CHITARRA"



Once boiled, mix in with eggplant and mushrooms that have been seared in extra virgin olive oil.







	1-2 Min.
	Portion size 250 Gr. aprox.
	100/130 Gr. per person
	2 Kg.

EGG TAGLIATELLE
"ALLA CHITARRA"



Sauté sliced garlic in extra virgin olive oil and then add tataki marinated tuna dices as well as minced chives and coriander. Mix the boiled spaghetti with this preparation.






	1-2 Min.
	Portion size 250 Gr. aprox.
	100/130 Gr. per person
	2 Kg.

EGG SPAGUETTI
"ALLA CHITARRA"



Sauté the boiled spaghetti with chopped black pudding from Burgos and fresh shrimps.







	1-2 Min.
	Portion size 250 Gr. aprox.
	100/130 Gr. per person
	2 Kg.

EGG SPAGUETTI
FOR FRYING



Sautee in extra virgin olive oil until they become lightly brown.



	Until lightly browned
	Portion size 250 Gr. aprox.
	100/130 Gr. per person
	2 Kg.

Fresh pasta
PRESSED PASTA



 Conserve at -18°C

**EGG & OMEGA-3
FUSILLI**



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



	1-2 Min.
	1-2 Min.
 Servings per person	100/130 Gr. per person
	2 Kg.

**EGG & OMEGA-3
PENNE**



Once the pasta is cooked, blanch a piece of cod and spread in a uniform manner. In a bowl, add the warm pasta, cod, olive oil, a couple of drops of balsamic vinegar, lime juice, basil, and a variety of pepper.



	1-2 Min.
	2-3 Min.
 Servings per person	100/130 Gr. per person
	2 Kg.

**EGG & OMEGA-3
RIGATONI**



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.







	1-2 Min.
	2-3 Min.
 Servings per person	100/130 Gr. per person
	2 Kg.

POTATO GNOCCHI



Sauté leek and zucchini dices in extra virgin olive oil. Add peppermint leaves and the boiled gnocchi to the mix.



	2-3 Min. Ready when they float
	Portion size 250 Gr. aprox.
 Servings per person	100/130 Gr. per person
	2 Kg.

Ultra frozen fresh pasta sheets
LASAGNA Y CANNELLONI

	CEP SHEETS	SPINACH SHEETS
<i>Sheets</i>		
<i>Lasagna</i>		
<i>Cannelloni</i>		
	<p> IDEA SO <i>Make a sautéed mushrooms stuffing. Use seasonal mushrooms, garlic and parsley and sauté them in extra virgin olive oil.</i></p>	<p> IDEA SO <i>Make a sautéed vegetables and fresh spinach leaves stuffing in order to boost the taste. It can be served warm.</i></p>

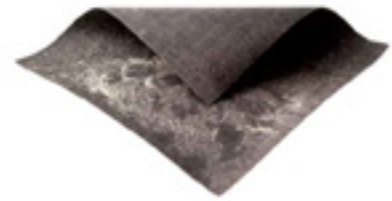
SAVORY 
Ultra frozen fresh pasta

	Measurements	19X25 Cm
	Units per 2 kg box	32Uds
	Sheet Weight	62 Gr

EGG SHEETS

TOMATO AND OREGANO SHEETS

SQUID INK SHEETS



Make a ragù alla bolognese stuffing with a little bit of parmesan cheese.



Prepare a Buffalo mozzarella and a whole natural tomato-based stuffing.



Sauté several squid tips with garlic, parsley and some white wine. Use extra virgin olive oil.

ULTRA FROZEN FRESH STUFFED PASTA

Stuffed snacks are the result of a desire to retrieve the ancient art of elaborating ravioli, an artisan ability that goes beyond the classical "made in Italy" and feature creative fillings that improve traditional recipes and, at the same time, are easy to prepare. They can be either fried or baked! These stuffed snacks are made using durum wheat semolina and egg fresh pasta, they are hand packaged and then deep frozen to preserve their properties better and longer.

Exclusive for this product: Our stuffed pasta with canoli moulds presents excellent combinations balancing flavour and pleasure with high nutritional value. Our grand is the only one that makes and markets artisan ravioli that can be either fried or baked.

2kg / 70.55oz

44



Excellent snack for anytime!

CHOCOLATE STUFFED VANILLA TRIANGOLI

Sweet Selection



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



	182 Pieces aprox.
	Lightly browned
	4 min. a 180°-190°
	7X6 cm. aprox.
 Settings	2-3 Per person



Pieces per tray



Cooking Time



Measurements



Servings per person



Cooking Time

Stuffed pasta for frying or baking SNACK ATTACK

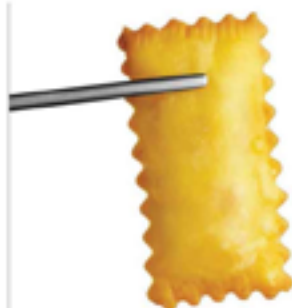


Before baking, brush them with olive oil

IBERIAN STREAKY BACON CANNOLI



Bake or fry the ravioli and dress it with dices tomatoes.



185 Pieces aprox.



Lightly browned



Until golden
180°-190°



65x35mm.
aprox.



2-3 Per person

IBERIAN SOBRASADA CANNOLI



Bake or fry the ravioli and serve with sweet and sour sauce.



182 Pieces aprox.



Lightly browned



Until Golden
180°-190°



65x35mm.
aprox.



2-3 Per person

CODFISH TRIANGOLI



Bake or fry the ravioli and prepare a guacamole. You can serve them as a tapa.



185 Pieces aprox.



Lightly browned



4 min.
6 min. a 180°-190°



7X6 cm. aprox.



2-3 Per person

SOBRASADA & CURED CHEESE TRIANGOLI



Present the dish as a snack by laying a melted brie cheese base



182 Pieces aprox.



Lightly browned



6 min. a 180°-190°



7X6 cm. aprox.



2-3 Per person

CARAMELIZED APPLE TRIANGOLI

Sweet Selection



Once deep-fried, add a couple of vanilla scoops or home-made English cream.



174 Pieces aprox.



Lightly browned



4 min. a 180°-190°



7X6 cm. aprox.



2-3 Per person

SAVORY 

Ultra frozen fresh stuffed pasta

Pasta for boiling
MIO RAVIOLI



Box of 2Kg.

PIZZAIOLA RAVIOLI



In a pan, add some of the boiling water used for the raviolis, add some crumbled pecorino romano with plenty of fresh pepper, until a creamy homogenous cream has formed. Add the already cooled raviolis and mix.



272 Pieces aprox.



4 Min



-18°C



3X3,5 CM



Servings
10/12 per person aprox.

BOLETUS & MUSHROOM RAVIOLI



Prepare a bechamel using roman ricotta, fresh basil, thyme and grated parmesan cheese.



171 Pieces aprox.



5 Min



-18°C



4X4,5 CM



Servings
10/12 per person aprox.

ROASTED DUCK WITH PEAR RAVIOLI



Mix the boiled pasta with a stew or teriyaki sauce.



170 Pieces aprox.



5 Min



-18°C



4X4,5 CM



Servings
10/12 per person aprox.

WHITE & GREEN RAVIOLI WITH MASCARPONE & BASIL



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



272 Pieces aprox.



4 Min



-18°C



3,5X3,5 CM



Servings
10/12 per person aprox.





Pieces in
Tray



Cooking
Time



Measurements



Servings
per person



Cooking
time

Pasta for boiling MIO RAVIOLI



Box of 2Kg.

CODFISH TRIANGOLI



*Bake or fry the ravioli and serve with
guacamole. Serve as tapas!*



185 Pieces aprox.



Lightly browned



4 min.
6 min. at 180°-190°



7X6 cm. aprox.



Servings

2-3 Per person

ROAST BEEF STEW RAVIOLI



*Boil the ravioli in country style soup
broth and serve them as a soup.*



169 Pieces aprox.



4 Min.



-18°C



4X4,5 CM



Servings

10/12 per person
aprox.

48

ROMAN RICOTTA & GRANA PADANO RAVIOLI



*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.*



169 Pieces aprox.



5 Min.



-18°C



5X5 CM



Servings

10/12 per person
aprox.

BLACK TRUFFLE RAVIOLI



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



172 Pieces aprox.



3X4 Min.



-18°C



5X5 CM



Servings

10/12 per person
aprox.

FOIE-GRAS RAVIOLI



*Cook them with onion jam
and mango chutney.*



379 Pieces aprox.



5 Min.



-18°C



3X3,5 CM



Servings

10/12 per person
aprox.



**I AM A
GOOD SORT
OF PASTA**

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
ALLA GENOVESE
(CONCENTRATE)**

130g / 4.58oz

50

BALSAMIC VINEGARS



**MODENA BALSAMIC
VINEGAR**

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



**MODENA BALSAMIC
VINEGAR**

6 Bottles per box
33.81 us fl oz
35.19 uk fl oz



**MODENA BALSAMIC
CREAM**

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



**MODENA BALSAMIC
CREAM**

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



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