

Sandro Desii

CREATIVE GASTRONOMY SINCE 1967

RESTAURANT, CATERING
& DELICATESSEN SHOP



R&S



INDEX

*"DEDICATED TO ALL PROFESSIONALS WHO SEE
THEIR WORK AS SOMETHING THAT IS CONSTANTLY IN MOTION"*



SANDRO DESII'S PHILOSOPHY	4
ICE CREAMS CREATIONS AND BAKERY	8
<hr/>	
2.2L/1.250L BUCKET ICE CREAM	
Creamy Ice Cream	8
Chocolate Selection	12
Sorbets	14
Creamy *E.V.O.O Ice cream	
(*MADE WITH AN EXTRA VIRGIN OLIVE OIL BASE)	18
Gastronomic Ice Cream	20
ICE CREAM PORTIONS	
120 ML Barattolino	24
110 ML Capriccio Squeezer	28
140 ML Gourmet Glass	30
120 ML Ice cream cup	34
Packaging and single-portion	38
1200 ML ICE CREAM SANDWICH	40
GORUMET PASTRY	43
<hr/>	
ITALIAN PASTA MADE FROM DURUM WHEAT SEMOLINA	46
2 KG ULTRA FROZEN STUFFED PASTA	
Deep-frozen semolina raviolone	50
Deep-frozen semolina ravioli	54
Deep-frozen Cannoli snack	58
2 KG ULTRA-FROZEN FRESH PASTA	
Deep-frozen fresh pasta	62
Deep-frozen pasta sheets for lasagna and cannelloni	64
Crepizza gourmet deep-frozen	66
2 KG SLOW-DRYING PASTA AT LOW TEMPERATURE	68
La Collezione	70
La Bianca - Made with vegetal origin Omega 3	72
Packaging pasta	76
<hr/>	
GOURMET DELICATESSEN CATALOGUE	78
0,5L ICE CREAM BUCKET	
Creamy Ice Cream	81
Sorbets	85
Creamy *E.V.O.O Ice cream	86
ITALIAN DURUM WHEAT SEMOLINA PASTA	88
SLOW-DRIED, LOW-TEMPERATURE PASTA	
250 g La Collezione	88
250 g La Bianca	90
Made with vegetal origin Omega 3	
<hr/>	
SAUCES	94
<hr/>	
360° GASTRONOMY	96



SANDRO DESII, FOUNDER OF THE CENTRE FOR RESEARCH AND GASTRONOMIC ACTIVITIES SL

SANDRO DESII PHILOSOPHY

CREATIVE GASTRONOMY SINCE 1967

50+ YEARS

Drawing on the Italian ice cream and pasta tradition, the Sandro Desii Research Centre is taking another step forward, continuing to respect artisanal processes whilst opening up to concepts with a more creative and cutting-edge approach. Our products are the fruit of our passion about the value of food culture: they embody dynamic, pioneering

research into revolutionary combinations and elevate natural ingredients and local recipes. Ice cream and pasta are living products that must always be made partly by hand, using new technologies to enhance them but putting time and quality above all to bestow authenticity with meaning.

OUR INGREDIENTS

THE SANDRO DESII RECIPE

**Committed to
the environment**

**We bring back traditional
pasta-making processes that
have been forgotten.**

**Extolling the art of
good eating**

**Natural
raw materials.**

**Our ingredients
are research and passion,
tradition and innovation**

**We champion
slow cooking**

**We return to tradition in
order to innovate**

**Research and Culinary
Activity Centre**

**Excellence in the
production process**

**Ice cream - queen of desserts
and a versatile ingredient**

**Unique cultural value
that provides "the hand"**

**Respect for our
culinary heritage**

**We honour the soul of
authentic produce**

**We broaden new
food horizons**

SANDRO DESII SPECIALITIES



MEXICAN VANILLA

One of Sandro Desii's most iconic ice creams is our MEXICAN VANILLA, which vanilla is highly valued in cuisine for its aromatic power and versatility in the kitchen.

Our vanilla ice cream is artisanal, producing a silky-smooth texture following a traditional Italian recipe with hints of citrus. Our recipe is over 50 years old and its emblematic, bold flavour make it our most popular ice cream by far, showcasing the identity of our unique catalogue.



CREAMY EXTRA VIRGIN OLIVE OIL WITH VINE-RIPENED TOMATOES

Creating a line of ice creams made with extra virgin olive oil (EVOO) was a great culinary challenge. The star products are a tribute to two of the most widespread ingredients in the Mediterranean: vine-ripened tomatoes and EVOO. This vegan ice cream is creamier than ever and its base works both as a flavour enhancer and a preservative, extending the life of the ice cream on the plate. Chefs and consumers alike have championed it, and it won Product of the Year 2022 by Frank Fol and the World Olive Oil Exhibition Awards 2023.



PIPARRA PEPPER SORBET

A disruptive sorbet both for its freshness and the subtle spiciness that the Piparra pepper gives it. It is an original suggestion for small plates, tapas, bold aperitifs and to go with meat or fish. It speaks to local produce and creativity in the kitchen.

ITALIAN DURUM WHEAT SEMOLINA PASTA

PASTA WITH OMEGA 3

Our white pasta is distinct because it is made with Italian durum wheat semolina and plant-based omega 3, which is an essential fatty acid that has multiple health benefits. Also made slowly and at a low temperature.

OMEGA
3
DI ORIGINE
VEGETALE

RAVIOLI WITH CREATIVE FILLINGS

The value of our pasta lies not only in the dough, made exclusively with Italian durum wheat semolina, but also in the fillings, with our artisanal recipes and nutritious, balanced flavour combinations. They are made to boil, but are also perfect to fry.

Our ravioli dough is lighter and tastier to showcase the filling. With improved sealing and finishing, they hold their shape excellently both boiled and fried. The pasta is more compact and silkier and the edges are finer and cleaner, designed to offer a superior experience with every mouthful.



CREAMY ICE CREAM



MEXICAN VANILLA ICE CREAM WITH PEACHES IN SYRUP

A return to the art of Italian gelato with new ideas and concepts. Creamy creations offering combinations with fruit swirls, traditional recipes and more indulgent alternatives.

FRESH CHEESE WITH HONEY & ROSEMARY

Montserrat creamy ice cream

NEW



RISTRETTO COFFEE



KEFIR & LIME



CROCANTI VANILLA



EMERALD PISTACHIO



ITALIAN HAZELNUT



MEXICAN VANILLA



ROASTED ALMOND & JIJONA NOUGAT



GLUTEN FREE



LACTOSE FREE



VEGAN



2,2L BUCKET



KIDS' SPECIAL

CINNAMON AND
ESPRESSO COFFEE
CREAM



STRACCIATELLA



MARIA BISCUITS



MATCHA TEA



AGRAMUNT HAZELNUT
NOUGAT



FRESH CREAM



ARGENTINIAN DULCE DE
LECHE WITH CHOCOLATE



VANILLA CREAM
WITH BAKED APPLE



GLUTEN FREE



LACTOSE FREE



VEGAN



2,2L BUCKET



KIDS' SPECIAL

CATALAN BISCOTTI



YOGURT WITH RASPBERRIES



SALTED CARAMEL CREAM



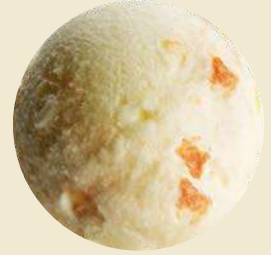
MILKSHAKE WITH CINNAMON



FRESH YOGURT



FRESH CHEESE WITH QUINCE



CHOCOLATES COLLECTION



CREAMY E.V.O.O WITH CUZCO COCOA, FLEUR DE SEL AND COCOA NIBS

At Sandro Desii we create a selection of chocolates with different recipes, using various cacaos and origin-designated coatings.

CHOCOLATE
SORBET



CHOCOLATE WITH
CHOCOLATE SHAVINGS



72% GRAND CRU
CHOCOLATE



GIANDUJA
CHOCOLATE



WHITE CHOCOLATE
WITH HINTS
OF VIOLET



COLONIAL
CHOCOLATE



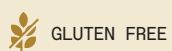
MILK CHOCOLATE



CREAMY E.V.O.O*
CUZCO COCOA, FLEUR DE SEL
AND COCOA NIBS



*EXTRA VIRGIN OLIVE OIL BASE



GLUTEN FREE



LACTOSE FREE



VEGAN



2,2L

BUCKET



KIDS' SPECIAL

SORBETS



RASPBERRY, LEMON & FRESH MINT SORBET

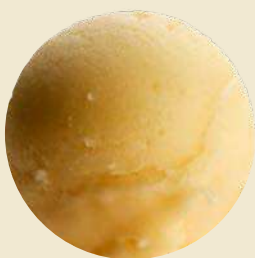
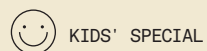
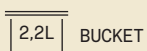
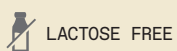
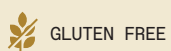
Sandro Desii ha querido recuperar el legado del antiguo sorbete, helado de agua, cremoso como un helado a pesar de que no lleva grasa. Elaboraciones con frutas exóticas y combinaciones ideales como digestivos para aperitivos. Sorbetes como postres refrescantes.

CHOCOLATE
SORBET

WILD RASPBERRY

COCONUT
MILK

PASSION FRUIT

YUZU WITH
LEMONGRASSCITRUS FRUITS AND
VEGETABLESRASPBERRY,
LEMON & MINT

MANGO



STRAWBERRY



LIME, LEMON & GINGER



SQUEEZED LEMON



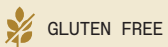
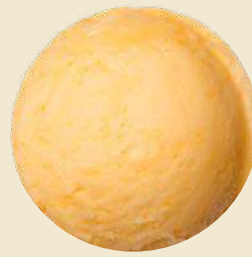
LEMON AND BASIL



TROPICAL PINEAPPLE



SQUEEZED TANGERINE



GLUTEN FREE



LACTOSE FREE



VEGAN



2.2L

BUCKET



KIDS' SPECIAL



CREAMY E.V.O.O* ICE CREAM



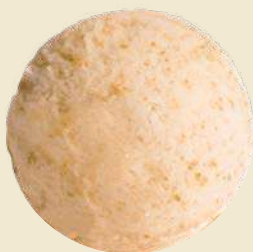
CREAMY E.V.O.O WITH VINE-RIPENED CHERRY TOMATOES

MADE WITH *EXTRA VIRGIN OLIVE OIL

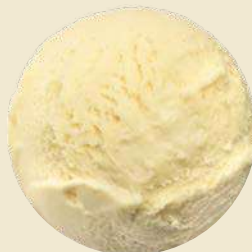
Made with the coupage of early harvested olives, we introduce our new creamy EVOO (extra virgin olive oil) ice-cream line: a pioneer process in the gastronomic culture, exclusive and registered by Sandro Desii. Adding olive oil to the ice-cream foundation gives us an incredible creamy texture, working as a flavour enhancer to all the ingredients it

can be combined with. Being lactose free and also free of any animal ingredients, it's the perfect dessert for both people with food intolerances (such as lactose or gluten) and those who follow a vegan diet. This creamy EVOO ice cream that keeps much longer on the plate, out of the freezer. Ideal for catering.

CREAMY E.V.O.O
CREAMY CANDIED
ORANGE



CREAMY E.V.O.O
WITH ALMOND
AND BERGAMOT



CREAMY E.V.O.O WITH
CUZCO COCOA, FLEUR DE
SEL AND COCOA NIBS



CREAMY E.V.O.O WITH
VINE-RIPENED CHERRY
TOMATOES



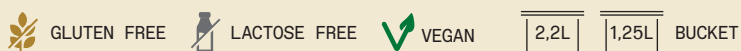
WO World
OE Olive Oil
Exhibition

AWARDS

OLIVE OIL AS THE BEST INGREDIENT

1st (joint): Sandro Desii

A creamy extra virgin olive oil made from ripe vine-ripened tomatoes.



GASTRONOMIC ICE CREAM



CANAPÉ WITH ENGLISH MUSTARD ICE CREAM

Il Gelato Gastronómico is a selection of artisan ice creams made to inspire the chef's creativity. Precisely because of their attributes, whether they are savoury tastes, with an extra virgin olive oil base or as basic proposals to finish a dish, these ice creams are versatile concepts when it comes to devising many recipes. They are presented in a new, recyclable and functional, cream-coloured container, guaranteeing their optimum texture and flavour.

MEDITERRANEAN PINE



PARMIGIANO REGGIANO



LIME AND CELERY



PIPARRA



ENGLISH MUSTARD



IDIAZABAL SMOKED CHEESE



MASCARPONE



GLUTEN FREE



LACTOSE FREE



VEGAN

1,25L

BUCKET

ICE CREAM BUCKET



BUCKET 2,2L

BASE BUCKET SUITABLE FOR FREEZING.

DIMENSIONS: 181 × 163 × 120 MM.

BOX: 6 UNITS.

BOX DIMENSIONS: 19 × 50 × 25 CM.

BALLS PER BUCKET: 46 | RECOMMENDED SERVING:

2 BALLS OF Ø 45 MM



Store at -18°C. Handle at -10 to -12°C.
Manufactured in our own mould: it's exclusive!



1,25L GASTRONOMIC BUCKET

BASE BUCKET SUITABLE FOR FREEZING.

DIMENSIONS: 179 × 161 × 68 MM.

BOX: 9 UNITS.

BOX DIMENSIONS: 19 × 50 × 25 CM.

BALLS PER BUCKET: 46 | RECOMMENDED SERVING:

2 BALLS OF Ø 45 MM



**Store at -18°C. Handle at -10 to -12°C.
Manufactured in our own mould: it's exclusive!**

BARATTOLINO

120 ML



A selection of frozen treats presented in 120ml BARATTOLINO glass jars, with screw-on lids, which are recyclable.

BOX DIMENSIONS
14x21,5x14cm

12U. Box of 1 same flavour

CREAMY ICE CREAM

TOASTED ALMOND



SALTED CARAMEL



KEFIR & LIME



EMERALD PISTACHIO



GLUTEN FREE



LACTOSE FREE



VEGAN



120 ML

CREAMY ICE CREAM

MEXICAN VANILLA

CHEESECAKE
WITH DULCE DE LECHECHOCOLATE WITH
CHOCOLATE SHAVINGS

GLUTEN FREE



LACTOSE FREE



VEGAN



120 ML

SORBETS

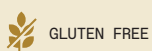
WILD RASPBERRY



MANGO



LEMON AND BASIL



GLUTEN FREE



LACTOSE FREE



VEGAN



120 ML

CAPRICCIO

110 ML



AWARDS



CAPRICCIO™ has been awarded the 2024 LAUS Silver. GRAND PUBLIC. PACKAGING LINE. The ADG Laus Awards represent the union and joint work between the designer and the client as a formula for success to produce innovative projects with great impact and excellence, and with significant contributions to society.

CREAMY ICE CREAM
CROCANTI VANILLA



CREAMY ICE CREAM
KEFIR & LIME



CREAMY ICE CREAM
RASPBERRY,
LEMON & MINT



BRAVO! CAPRICCIO!

Whims are usually driven by personal pleasure or a fleeting urge and can arise for no apparent reason. Our R&D has become indulgent and created a capricious version of the top format in summer: ¡CAPRICCIO! a 110ml squeezer tube of creamy, refreshing artisan ice cream which is made with

natural ingredients, unlike more industrial alternatives. Four capriccios, four flavours: VANILLA CROCANTI; KEFIR & LIME and RASPBERRY, LEMON & MINT. All gluten-free!

It is artisan, creamy, healthy, fun ice cream, and you can eat it all year round.



GLUTEN
FREE



LACTOSE
FREE



VEGAN



4,5 ØCM
20 CM



110 ML

BOX

17,5×17×20,5 CM



16U.

Box of 1 same flavour

GOURMET GLASS

140 ML



SQUEEZED MANDARIN WITH CANDIED ORANGE PEEL

SELECTION OF DECORATED ARTISAN ICE CREAMS

Artisan ice cream, decorated and presented in an elegant 140 ml glass tub with a white protective lid. Served in packs of 10 of the same flavour.

BOX DIMENSIONS
11,5x29x8,7cm

10U. Box of 1 same flavour

PASSION FRUIT
WITH COCOA NIBS



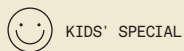
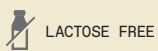
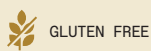
CREAMY EVOO ORANGE
CANDIED WITH CANDIED
ORANGE PEEL



SQUEEZED LEMON WITH
CANDIED ORANGE PEEL



RASPBERRY, LEMON & MINT
WITH LEMON PEEL



SORBETES

CITRUS FRUITS AND
VEGETABLES WITH
RASPBERRY MARBLING



SQUEEZED MANDARIN WITH
CANDIED ORANGE PEEL

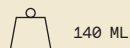
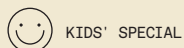
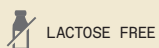
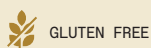


CREAMY ICE CREAM

ROASTED ALMONDS
WITH JIJONA NOUGAT



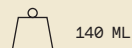
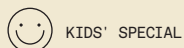
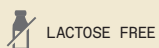
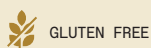
GRAND CRU CHOCOLATE
72% COCOA WITH
CARAMELISED ALMONDS



CREAMY ICE CREAM

RISTRETTO COFFEE
WITH COCOA NIBS

VENETIAN TIRAMISU

MEXICAN VANILLA
WITH CARAMELISED
MACADAMIA NUTS



CUP OF MEXICAN VANILLA

ICE CREAM CUP

120 ML



REMOVABLE AND RECYCLABLE PACKAGING

A selection of ice-cream treats in 120ml cardboard cups, each with a spoon attached to the lid

BOX DIMENSIONS
14x21,5x14cm

12U. Box of 1 same flavour

CREAMY ICE CREAM

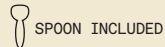
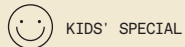
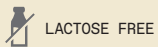
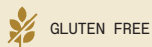
STRACCIATELLA



COLONIAL CHOCOLATE



MEXICAN VANILLA



SORBETS

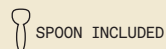
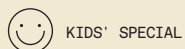
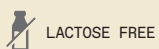
SQUEEZED LEMON



SQUEEZED TANGERINE



STRAWBERRY



PACKAGING ICE CREAM PORTIONS



CAPRICCIO

110ML



16 U

PACKAGING: 16 UNITS PER BOX.
MATERIAL: FOOD-GRADE CARDBOARD.
CAPRICCIO: 20 CM.
BOX DIMENSIONS: 17.5 X 17 X 20.5 CM

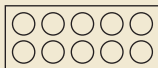


STORE AT -18°C. HANDLE AT -10/12°C. . RECOMMENDED FOR ALL ICE CREAMS

GOURMET GLASS



140 ML



10 U

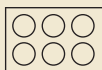
PACKAGING: 10 UNITS PER BOX.
MATERIAL: GLASS.
DIMENSIONS: 8.3 X 5.3 CM.
BOX DIMENSIONS: 11.5 X 29 X 8.7 CM



BARATTOLINO



120 ML



x2 12 U

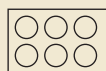
PACKAGING: 12 UNITS PER BOX.
MATERIAL: GLASS WITH SCREW-TOP LID.
DIMENSIONS: 5 X 6.8 CM.
BOX DIMENSIONS: 14 X 21.5 X 14 CM



ICE CREAM CUP



120 ML



x2 12 U

PACKAGING: 12 UNITS PER BOX.
MATERIAL: FOOD-GRADE CARDBOARD.
DIMENSIONS: 6.5 X 6.7 CM.
BOX DIMENSIONS: 14 X 21.5 X 14 CM



INCLUDES A SPOON IN THE LID



ICE CREAM SANDWICH



SANDWICH OF NOUGAT

THE BITE ARTISAN

In the XIX century, this dessert was served in small portions or cuts. It was originally served with two wafers, or biscuits, as a sandwich: a delicious ice-cream bite.

*BATCHES OF BETWEEN 13 AND 15 CUTS PER BAR

CHOCOLATE AND FRESH CREAM

FRESH CREAM



NOUGAT





CHOCOLATE





NEW PACKAGING

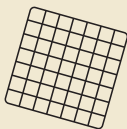


 4U.
Box of 1 same flavour

 1,2 L
1200 ML

 6,7x28x6,7 CM

 16x29,5x15 CM



RECOMMENDATION
BUY THE WAFER BISCUITS TO COMPLETE
THE DESSERT. (CONTAINS GLUTEN)



GLUTEN FREE



LACTOSE FREE



VEGAN



KIDS' SPECIAL



TARTE TATIN WITH MEXICAN VANILLA CREAMY ICE CREAM

GOURMET PASTRY



At Sandro Desii we offer pastry solutions in individual formats, cut cakes and truffles to accompany our ice cream products.

SINGLE SERVING CAKES



CHOCOLATE COULANT



27



110 G



40-50"



70 MM



23x23x16 CM



FLEUR DE SEL CARAMEL COULANT



27



100 G



40-50"



80 MM



23x23x16 CM



TARTE TATIN



18



120 G



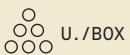
60-75"



100 MM



30x40x8 CM



U. / BOX



WEIGHT



MICROWAVE



SIZE



BOX









SERVINGS



PRECUT









MERINGUE & LEMON PIE

     
3 TARTAS 1 KG 45-50" 33x33x17 CM 8








CHOCOLATE CAKE

     
6 CAKES 1 KG 35-40" 29,3x58x11,3 CM 12

ARTISAN COCOA TRUFFLES








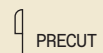
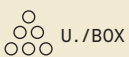
COCOA POWDER TRUFFLE

    
GLUTEN FREE 50 12 G 24 MM 18x20,5x7 CM



TRADITIONAL CHOCOLATE TRUFFLE

    
GLUTEN FREE 50 10 G 24 MM 18x20,5x7 CM





EGG SPAGHETTI "ALLA CHITARRA"

ITALIAN PASTA MADE FROM DURUM WHEAT SEMOLINA

	ITALIAN PASTA MADE FROM DURUM WHEAT SEMOLINA	46
2 KG	ULTRA FROZEN STUFFED PASTA	
	Deep-frozen semolina raviolone	50
	Deep-frozen semolina ravioli	54
	Deep-frozen Cannoli snack	58
2 KG	<i>ULTRA-FROZEN FRESH PASTA</i>	
	Deep-frozen fresh pasta	62
	Deep-frozen pasta sheets for lasagna and cannelloni	64
	Crepizza gourmet deep-frozen	66
2 KG	SLOW-DRYING PASTA AT LOW TEMPERATURE	68
	La Collezione	70
	La Bianca - Made with vegetal origin Omega 3	72
	Packaging pasta	76

ULTRA FROZEN FRESH STUFFED PASTA

Our stuffed pasta to boil is also produced with fresh italian durum-wheat semolina. Our fillings are excellent blends reaching a balance in its flavour and providing great nutritional value. You can also fry them!

HIGHLIGHTS NOTES

More prominence for the filling than the pasta dough, lighter and tastier. Improved sealing and finishing to ensure sealing and resistance to boiling and frying. More compact and silky paste. Thinner and cleaner edge.



RAVIOLI



10-11 gr



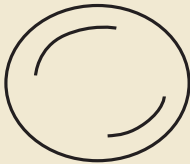
180



5x5 CM



2/4 MIN



RAVIOLONE



20-21 gr



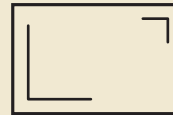
95



6x6,5 CM



3/4 MIN



CANNOLI



20-21 gr



182



5,75x3,5 CM



2/3 MIN





FRESH CHEESE, SPINACH AND GRANA PADANO RAVIOLONE

RECIPE: Cook the raviolones on the grill, without boiling, with a dice of butter and a garlic clove. Serve it with olive oil, dry or confit tomatoes and spinach leaves.


BOX 2KG


3/4 MIN


95


6x6,5 CM



ROAST PULARDA RAVIOLONE

RECIPE: Once the raviolone are boiled, sauté spinach and raisins in E.V.O.O and Oporto wine reduction.



BOX 2KG

95

6x6,5 CM

3/4 MIN

FRY



ROST PUMPKIN & SEITAN RAVIOLONE

RECIPE: Once boiled, serve E.V.O.O and chopped nuts. Decorate with a radish sprouts.



BOX 2KG

95

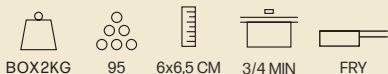
6x6,5 CM

3/4 MIN

FRY

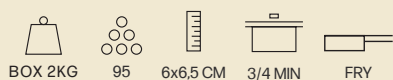
ROAST AUBERGINE AND SMOKED SCAMORZA CHEESE RAVIOLONE

RECIPE: Once boiled, serve with a shiitake cream. We will finish with olive oil, fleur di sel and freshly ground pepper.



BEEF TAIL RAVIOLONE

RECIPE: With previously boiled raviolone, sauté with Chinese cabbage, shitake and a meat juice sauce.







CONFITED TOMATOE & VEGAN FETA RAVIOLI



RECIPE: Cut zucchini into cubes and sauté with fresh oregano. Once the pasta is boiled, add kalamata olives and a dressing made with E.V.O.O and a few drops of lime.



BOX 2KG



3/4 MIN



180

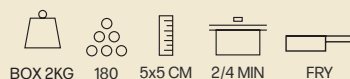


5 x 5 CM



ARTICHOKE & "GUANCIALE" RAVIOLI

RECIPE: Once the ravioli are boiled, sauté them with prawns seasoned with garlic.



BOX 2KG

180

5x5 CM

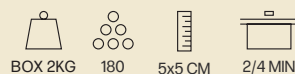
2/4 MIN

FRY



BOLETUS & MUSHROOM RAVIOLI

RECIPE: Mix roman ricotta, fresh basil, thyme and grated parmesan cheese.



BOX 2KG

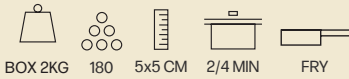
180

5x5 CM

2/4 MIN

ROASTED BEEF STEW RAVIOLI

RECIPE: Boil the ravioli in country style soup and serve as a soup.

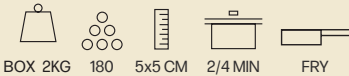


BOX 2KG 180 5x5 CM 2/4 MIN FRY



BLACK TRUFFLE CREAM RAVIOLI

RECIPE: Boil the ravioli and fry some eggs. Then, break the fried eggs over the pasta.



BOX 2KG 180 5x5 CM 2/4 MIN FRY





ROMAN RICOTTA & GRANA PADANO RAVIOLI

RECIPE: Sauté leek, green onions and mascarpone and then add butter. Mix it with boiled ravioli, spring of fresh rosemary, a blend of peppers and grana padano cheese.



BOX 2KG



FRY



180



2/4 MIN



5x5 CM

CANNOLI SNACK



PIG'S TROTTERS & BLACK TRUFFLE CANNOLI

CANNOLI SNACK

The concept of ravioli as a snack, featuring artisanal and creative fillings that can be deep-fried or boiled. Made with fresh pasta using Italian durum wheat semolina and egg, packed by hand and then deep-frozen to better preserve their qualities for longer. Straight from the freezer to the frying pan!





IBERIAN STREAKY BACON CANNOLI

RECIPE: Cook the cannoli until golden brown, and serve with romesco sauce.



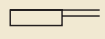
182



5,75 x 3,5 CM



2 KG



FRY



PER PERSON PORTION
SIZE: 3/4 PIECES



PIG'S TROTTERS & BLACK TRUFFLE CANNOLI

RECIPE: Cook the cannoli until golden brown, garnish with shrimp carpaccio, and add lime zest and truffle.



182



5,75x3,5 CM



2 KG



FRY



BOIL



PER PERSON PORTION
SIZE: 3/4 PIECES



IBERIAN SOBRASADA CANNOLI

RECIPE: Fry cannoli until golden brown and serve as a honey topping top.



182



5,75x3,5 CM



2 KG



FRY




PER PERSON PORTION
SIZE: 3/4 PIECES

ULTRA FRESH FROZEN PASTA




SUITABLE FOR DIRECT COOKING IN SAUCE, FRY OR BOIL

Fresh pasta is also produced with durum-wheat semolina and egg, manually packed and ultrafrozen in the end, in order to preserve its properties better in relation with other pasta brands. Some varieties are kneaded with Omega3 (linoleic acid) extracte, from vegetables origins.

 BOX
21x28,5x12 CM

 BOIL

 G./PERSON

EGG TAGLIATELLE “ALLA CHITARRA”

RECIPE: Sauté sliced garlic in extra virgin olive oil and then add tataki marinated tuna dices as well as minced chives and coriander.



Braid
Portion
16



125 Gm/ud.



2KG BOX



1/2 min



80 / 100 G



EGG RIGATONI

VEGETABLE ORIGIN OMEGA 3

RECIPE: In a pan, sauté some mushrooms with chopped garlic and E.V.O.O. Remove from heat, and in the same pan, sauté the rigatoni with some meat broth. Once cooked, add the mushrooms and mix. Serve with parmesan cheese.



2KG BOX



1/2 min



80 / 100 G

POTATO GNOCCHI

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



2KG BOX



2/3 min



80 / 100 G



LASAGNA & CANNELLONI SHEETS



ITALIAN DURUM WHEAT SEMOLINA PASTA CANNELLONI SHEETS FILLED WITH MINCED MEAT

THE SPECIALTIES

Sheets of deep-frozen fresh pasta to keep intact the properties of the pasta and prepared to be able to make lasagna or cannelloni without having to pre-boil pasta sheet. Multiple options mixed with ingredients such as ink squid or spinach.



EGG PASTA SHEET

RECIPE:

Cook a la bolognese sauce
with a parmesan touch.



2 min



19×25 CM



36 UDS



62 GM/UD



BOX

21×28,5×12 CM



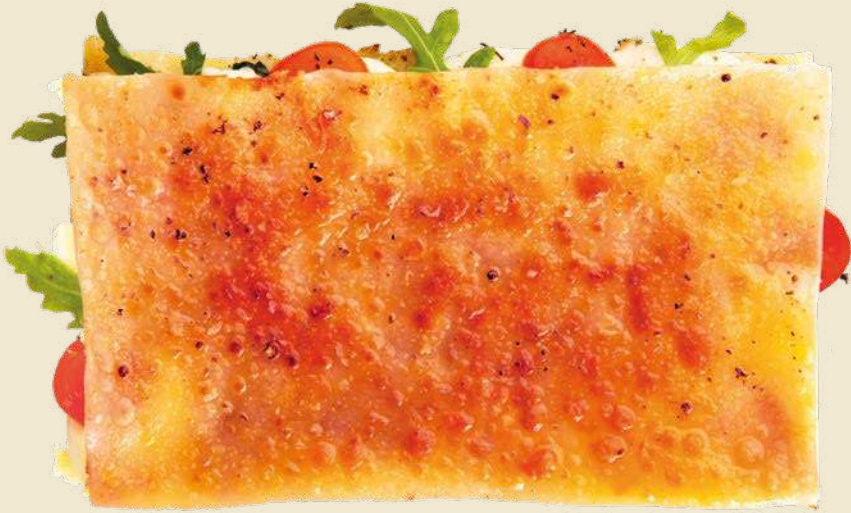
2KG BOX



BOILD

CREPIZZA

PASTA SHEET WITH SOURDOUGH




WITH ITALIAN DURUM WHEAT SEMOLINA AND SOURDOUGH

Our gourmet Crepizza is a sourdough durum-wheat semolina kneaded pasta sheet: a gastronomic concept that is between a crêpe and pizza dough. It can be filled with ingredients of your choosing. We recommend cooking it on a hot griddle or a sandwich press until tanned. The result is versatile, tasty and perfectly crunchy!


23×16CM


38 UDS


BOX
21×28,5×12 CM


2 KG



LACTOSE FREE



VEGAN

Create your crepizzas



RECIPE



LOW TEMPERATURE SLOW DRYING PASTA

WITH ITALIAN DURUM WHEAT SEMOLINA

In Sandro Desii we manufacture real pasta by following the Neapolitan tradition of the past centuries, emulating the temperature and natural humidity conditions in drying rooms. The main ingredient is Italian durum wheat semolina, an ingredient that

endows our pasta with its characteristic porosity adding volume and performance. One of the ranges is made with Omega3 of vegetable origin, which provides us with high benefits for our organism.



2KG BAG OF SHORT PASTA



2KG LONG PASTA BOX



LA COLLEZIONE

SLOW DRYING & LOW TEMPERATURE PASTA
WITH ITALIAN DURUM WHEAT SEMOLINA

*RESTAURANT FORMAT



SQUID INK SPAGHETTI

THE SPECIALTIES

Slow kneading at low temperature is a process of manufacturing that respects the texture and al dente of the pasta. The originality of the Collezione lies in the fact that each variety it is made and kneaded with ingredients from the sea or the land.



G./PERSON



BOILD



BAG 2KG



SQUID INK “FIDEUA”

RECIPE: Put raw fideua in a pan with garlic and hot pepper until gets brown. Mix with squid ink and then cover it all with fish broth. Cook until broth evaporates.



3/4 MIN



80 / 100 G



2KG



FISH FUMET “FIDEUA”

RECIPE: Sauté desalted fresh cod with spring garlic and finish the recipe with fish broth.



3/4 MIN



80 / 100 G



2KG



SQUID INK SPAGHETTI

RECIPE: Boil the spaghetti with cuttlefish and artichokes.



4/5 MIN



80 / 100 G



2KG

LA BIANCA

SLOW DRYING & LOW TEMPERATURE PASTA

*RESTAURANT FORMAT



VEGETABLE
ORIGIN OMEGA 3

PASTA WITH EGG AND VEGETABLE ORIGIN OMEGA 3

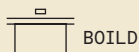
At Sandro Desii we care about health and well-being, and so we are excited to prepare a family of pasta slow drying at low temperature kneaded with (linolenic-acid) of a vegetable origin. Omega 3 fatty acids are a type of essential poly-unsaturated fat, a substance usually not present in modern-day diets.



G./PERSON



2KG



BOILD



EGG PAPPARDELLE

RECIPE: Sauté the prawns with the garlic and sauté the pasta with the sautéed vegetables, season with grated Parmesan cheese and various peppers to taste.




 6/8 MIN 2KG 80 / 100 G



EGG TAGLIATELLE “ALLA CHITARRA”

VEGETABLE
ORIGIN OMEGA 3

RECIPE: 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 2KG 80 / 100 G



EGG SPAGHETTI “ALLA CHITARRA”

VEGETABLE
ORIGIN OMEGA 3

RECIPE: In a pan, stir fry some butter with sliced garlic, and add the pasta with fresh salvia leaves, a pepper mix and grated parmesan cheese.




 5/7 MIN 2KG 80 / 100 G

*RESTAURANT FORMAT



EGG RIGATONI

VEGETABLE
ORIGIN OMEGA 3

RECIPE: Once boiled, sauté cherry tomatoes, garlic slices, squid and chives. Season with fresh marjoram.




 10/12 MIN 2KG 80 / 100 G



EGG PENNETTE

VEGETABLE
ORIGIN OMEGA 3

RECIPE: Reduces leeks, cucumber, and cherry tomatoes. In a bowl, crumble some ricotta romana cheese and mix in the boiled pasta and vegetables. Mix it well and serve.




 6/8 MIN 2KG 80 / 100 G

*RESTAURANT FORMAT



NEAPOLITAN MACARONI

RECIPE: Grate ripe tomatoes, dress with extra virgin olive oil and season with salt and pepper. Add tuna belly and some fresh basil leaves.



6/8 MIN



2KG



80 / 100 G



FRESH SALAD WITH EGG TAGLIATELLE

PACKAGING

ULTRA FROZEN FRESH STUFFED PASTA



**RAVIOLI
RAVIOLONE
CANNOLI**

2 Kg

**PACKAGING: 16 portions
FOOD-GRADE CARDBOARD
BOX: 21 x 28.5 x 12 cm**

ULTRA FRESH FROZEN PASTA



**TALLARINES
RIGATONI
GNOCCHI**



BOX 2KG

**PACKAGING: 16 portions
FOOD-GRADE CARDBOARD
BOX: 21 x 28.5 x 12 cm**



**Pasta sheets for
lasagne and cannelloni**



BOX 2KG

**PACKAGING: 16 portions
FOOD-GRADE CARDBOARD
BOX: 21 x 28.5 x 12 cm**

ULTRA FRESH FROZEN PASTA



CREPIZZA



BOX 2KG

PACKAGING: 19 units/kg (38 units)

FOOD-GRADE CARDBOARD

BOX: 21 x 28.5 x 12 cm

LOW TEMPERATURE SLOW DRYING PASTA



BOX 2KG

PACKAGING: 16 portions

FOOD-GRADE CARDBOARD

BOX: 21 x 28.5 x 12 cm



2 Kg



BAG 2KG

PACKAGING: 16 portions

BAG MATERIAL: STRONG & FOOD-GRADE

DELICATESSEN

SHOP

DELICATESSEN GOURMET

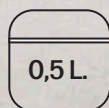
GOURMET DELICATESSEN CATALOGUE	78
0,5L	ICE CREAM BUCKET
	Creamy Ice Cream 81
	Sorbets 85
	Creamy *E.V.O.O Ice cream 86
ITALIAN DURUM WHEAT SEMOLINA PASTA	88
	SLOW-DRIED, LOW-TEMPERATURE PASTA
250 g	La Collezione 88
250 g	La Bianca 90
	Made with vegetal origin Omega 3
SAUCES	94
360° GASTRONOMY	96

IL CUBO GELATO

ISOTHERMAL CONTAINER, CAN BE KEPT OUT OF THE FREEZER 2H



4U



PRESERVE AT -18°C HANDLE AT -10/12°C

CREAMY ICE CREAM

MEXICAN VANILLA



ROASTED ALMOND & JIJONA NOUGAT



RISTRETTO COFFEE



FRESH CHEESE WITH RASPBERRIES



GLUTEN FREE



LACTOSE FREE



VEGAN

COLONIAL CHOCOLATE



ARGENTINIAN DULCE DE LECHE WITH CHOCOLATE



KEFIR & LIME



GLUTEN FREE



LACTOSE FREE



VEGAN

FRESH CREAM



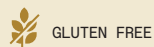
EMERALD PISTACHIO



CROCANTI VANILLA



SALTED CARAMEL



GLUTEN FREE



LACTOSE FREE



VEGAN

72% GRAND
CRU CHOCOLATE



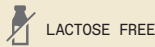
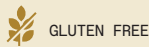
MILKSHAKE
WITH CINNAMON



WHITE CHOCOLATE
WITH VIOLET



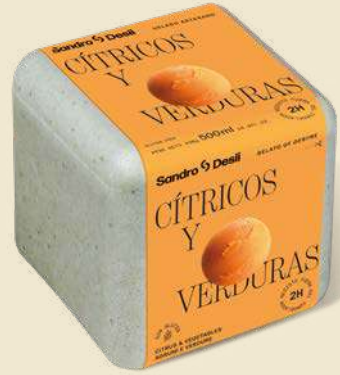
SORBETS
LEMON AND BASIL



PASSION FRUIT



CITRUS FRUITS & VEGETABLES



RASPBERRY, LEMON & MINT



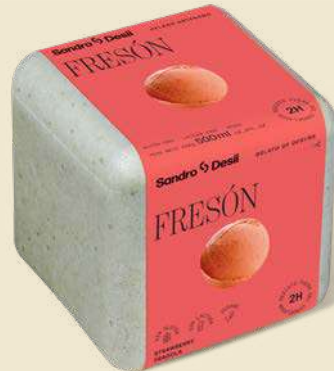
MANGO



SQUEEZED TANGERINE



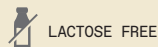
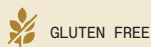
STRAWBERRY



SQUEEZED LEMON

CREAMY E.V.O.O*
WITH CUZCO COCOA, FLEUR DE SEL
AND COCOA NIBS

*EXTRA VIRGIN OLIVE OIL





LA COLLEZIONE

SLOW DRYING & LOW TEMPERATURE PASTA
WITH ITALIAN DURUM WHEAT SEMOLINA



SQUID INK FIDEUÀ WITH CLAMS AND VEGETABLES

THE SPECIALTIES

Slow kneading at low temperature is a process of manufacturing that respects the texture and al dente of the pasta. The originality of the Collezione lies in the fact that each variety it is made and kneaded with ingredients from the sea or the land.



PORTIONS

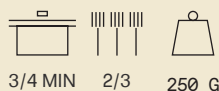


BOILD



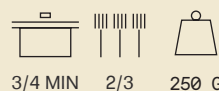
FISH FUMET “FIDEUA”

RECIPE: Once you have julienned the vegetables - onion, courgette and asparagus tips - sauté them together with the fideuà until golden brown. Cover with hot stock and add salt and pepper once it comes to the boil. Add the cockles and cook until they open. Check the noodles are cooked through and, as a final touch, add a knob of butter and stir. Serve with fleur de sel, freshly ground pepper and olive oil.



SQUID INK “FIDEUA”

RECIPE: In a frying pan with olive oil, sauté the finely diced spring garlic, onion and pepper. Once they have browned slightly, add the fresh razor clams and stir. Add the squid-ink fideuà and fry gently until the noodles are lightly browned. Cover with fish stock or seafood broth and season with salt and pepper to taste. Allow time for the noodles to cook, then garnish the dish with a couple of razor clams, fleur de sel and freshly ground pepper.



LA BIANCA

PASTA & SALUTE

SLOW DRYING & LOW TEMPERATURE PASTA

OMEGA
3
DI ORIGINE
VEGETALE



PASTA WITH EGG AND VEGETABLE ORIGIN OMEGA 3

At Sandro Desii we care about health and well-being, and so we are excited to prepare a family of pasta slow drying at low temperature 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.



G./PERSON



500 G



BOIL



EGG RICCI

OMEGA
3
DI ORIGINE
VEGETALE

RECIPE: Once boiled, add strips of raw swordfish and diced red pepper, garlic, basil, parsley, chives, a few drops of olive oil and salt.



7-9 MIN



500G



80 / 100 G



EGG MANICOTTI

OMEGA
3
DI ORIGINE
VEGETALE

RECIPE: Once boiled, sauté cherry tomatoes, garlic slices, squid and chives. Season with fresh marjoram.



10/12 MIN



500G



80 / 100 G



EGG PENNETTE

OMEGA
3
DI ORIGINE
VEGETALE

RECIPE: Reduces leeks, cucumber, and cherry tomatoes. In a bowl, crumble some ricotta romana cheese and mix in the boiled pasta and vegetables. Mix it well and serve.



6/8 MIN



500G



80 / 100 G



EGG TAGLIOLINI

OMEGA
3
DI ORIGINE
VEGETALE

RECIPE: In a pan, stir fry some butter with sliced garlic, and add the pasta with fresh salvia leaves, a pepper mix and grated parmesan cheese.



5/7 MIN



500G



80 / 100 G



EGG NASTRINI

OMEGA
3
DI ORIGINE
VEGETALE

RECIPE: 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



500G



80 / 100 G



OMEGA
3
DI ORIGINE
VEGETALE

FRESH SALAD WITH EGG NASTRINI

SAUCES



SPAGHETTI WITH FRESH TOMATO AND BASIL SAUCE



TRADITIONAL BOLOGNESE RAGOÛT

RECIPE

Go through frying pan or casserole and reduce it with a little cayenne and curry. Perfect for some chicken tacos.



180 g

PACK

12 UDS

24 UDS/BOX



FRESH TOMATO WITH BASIL

RECIPE

Perfect as a base for homemade pizzas, amongst other ideas!



180 g

PACK

12 UDS

24 UDS/BOX



PESTO ALLA GENOVESE (CONCENTRATE)

RECIPE

It is also perfect as a salad dressing!



130 g

PACK

12 UDS

24 UDS/BOX



GASTRONOMIC CONSULTANCY

**1. ICE CREAM CART
RENTAL FOR EVENTS**

**2. BUSINESS AND MARKETING
ADVICE FOR ICE-CREAM SHOPS
AND THE CATERING INDUSTRY**

**3. DESSERT MENUS AND
PERSONALISED POSTERS**

**4. STRATEGIC PLANS AND CUSTOMISED
GASTRONOMIC STUDIES
(RECIPE BOOKS / FOOD PAIRINGS FOR
CATERING AND HOTEL ESTABLISHMENTS)**

360° GASTRONOMY

With over 50 years' experience in the sector, Sandro Desii's team offers a 360° gastronomic consultancy service for new projects.

PLEASE CONTACT OUR SALES TEAM FOR CONDITIONS.

INFO@SANDRODESII.COM

CUSTOMISED

SANDRO DESII'S DESSERT MENU



CUSTOMISED ADVERTISING ADAPTED
TO DIFFERENT FORMATS AND SPACES



AVAILABLE FORMATS:
Promotional banners
Posters
Whiteboards
Displays (A4 and A5)

* PLEASE CHECK THE TERMS AND
CONDITIONS WITH OUR SALES TEAM



Sandro Desii

RESEARCH AND GASTRONOMIC ACTIVITIES

INFO@SANDRODESII.COM | SANDRODESII.COM

POL. IND. CAN SEDÓ | CARRER MANYANS 1
08292 ESPARREGUERA, BARCELONA | SPAIN

POL. IND. LES GINESTERES | CARRER DELS HOSTALETES, 2
08293 COLLBATÓ, BARCELONA | SPAIN

