



**Apulian  
Consortium**

## Almond Sweets

We introduces the Italian typical confectionery with its delicacies of high quality, that preserve the authentic and precious tastes and are made with the original recipes and the natural ingredients of the Sicilians and Puglia lands.

### RICCI DI MANDORLE



This little sweet comes from the Country of Modica and is colourfully decorated with green or red candied cherries. It is a perfect accompaniment

to sweet dessert wines.

### FIOCCHI DI MANDORLE



Soft almond pastry covered by a veil of icing sugar, exquisitely aromatised with Sicilian orange peel.

This delightful dessert remains faithful to Sicilian traditional recipes, exciting

even the most demanding palates.

### AMARETTI DI MANDORLE



This little biscuit has an unmistakable aroma of bitter almonds for the most typical Sicilian dessert. Although, this kind of almond takes the same

name of the northern Italian equivalents, the Sicilian ones have a different taste for their sweet tenderness.

### LIMONELLI



The fresh aroma of lemon is the peculiarity of this almond pastry, ideal specially after dinner treat.

### MANDARINELLI



This time is the turn of another Sicilian citrus fruit, like mandarin, for a dessert perfect to link to a sweet wine such as "Malvasia" or "Passito di Pantelleria", in

order to discover the rich tastes that Sicily can offer.

### ARANCETTI



Sweet grains of fine sugar coat the surface of the most flavoured almond pastry. Its heady perfume of orange distinguishes it from all other almond pastries.

### INTORCHIATE DI MANDORLE



It is a typical pugliese dessert interlaced with two almonds and a sprinkle of sugar on it. Our dessert, will pleasantly amaze you if it will be associated to a sweet wine or a rosolio.

### CAFFARELLI



It could not miss the loved coffee to flavours this inviting almond dessert. Ideal to link to a good "espresso".

### PISTACCHIELLI



The exclusive use of Bronte pistachio is the secret of this recipe, for an almond pastry that will enchant the senses of all estimators.

### AL VINO PRIMITIVO DOLCE NATURALE



An original mixing between sweet natural wine, a famous wine of Puglia, and almonds. This dessert gives life to this loveable almond pastry, appreciated by the lovers of sweet tradition.

### FILETTI DI MANDORLE



This soft pastry is covered by a golden coat of fine sliced almonds. It's delicately flavoured with vanilla and this makes it irresistible.

### RICCI AL PISTACCHIO



Typical Modica's traditional sweet, vividly decorated with candied cherries and pistachio green, inviting desserts accompanied by a wine tasting liqueur.

### CARRUBELLI



The strong and delicate taste of this sweet comes from the marriage between the ancient carob and fine almonds. It is a dessert appreciated by those who love tradition with a touch of inventiveness.

## Gemme Ripiene

These pastries meet the taste of gourmets all-aged, joining the tender pasta frolla to the various fillings of cream; hazelnut with plain chocolate, lemon as well as mandarin.



Spirit and fantasy are indispensable elements for the creation of the most exquisite recipes. Shortcrust pastry richly filled with a homemade apple paste for a sweet unique in its genuine taste, lemon cream and mandarin.



## Truffles

### CHICCO DI CAFFE' ALL'ANICE

Coffee bean covered of purest plain starred anisette chocolate, truffled with bitter cacao.



### GOCCIA DI CAFFE' ORIENTALE

Soft chocolate filling of coffee and orientals spices.



### MANDORLA AL TARTUFO BIANCO

Toasted almond covered of purest milk chocolate spices and aromatized with natural aromas in powder and truffled with sugar in powder.



### ARANCIO ALLA CANNELLA

Soft peel orange covered of purest plain chocolate and cinnamon and bitter cacao



## Confetti

### CONFETTI



**Most fine pelata colors:** white, pink, light blue, red and green;

**Vanigliata,** toasted almond to the cinnamos, colors: white, pink, light blue, red and green;

**Valentina,** sweet pelata almond, colors: white, pink, light blue, red and green;

**Desire,** sweet pelata almond, colors: white, pink, light blue, red and green;

**Fascination,** pelata almond avola fascination, colors: white, pink, light blue;

**Capriccio,** pelata almond of avola, colors: white.

### COCCO E RHUM

Crispy cereal covered of purest white plain chocolate, coconut flour and soft rhum cream.



### TENERELLI AL LIQUORE

Praline of purest white plain chocolate and milk, filling of liqueur. Gradation 23 degrees. They can be obtained at the following taste: limoncello, mandarinetto, rhum, grappa, primitivo wine, sambuca, Benevento liqueur, express coffee.



### TENERELLI MISTI

Soft dredges of purest plain white chocolate and milk, filled of Piemonte nuts, almond, coffee, candito orange and chocolate cereals.

