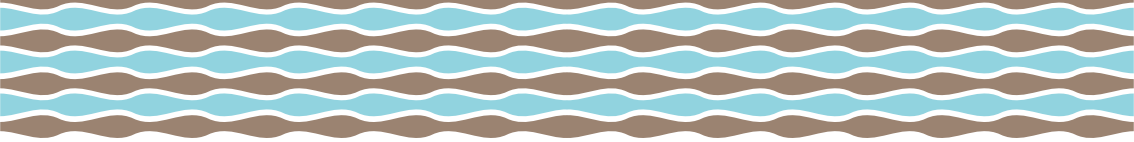




— Citrus Delights —







Fagruminda has been producing citrus fruit for six generations. Our land extends between Ali Terme and Fiumedinisi in Sicily. Our core product is the “Interdonato” Lemon.

We are also producers of the “nostrali” Lemons, “Munacheddi” lemons, vanilla oranges, Tarot oranges, Valencia oranges, clementines, grapefruits and Nova clementines.

The citrus trees produce healthy and natural fruits. They are cultivated with the integrated method which is the “traditional one” (used in this area following the “Normal rules of a good agricultural practice” established by the Sicilian Region in accordance with community regulations on agri-environmental matter)

The production respects the natural seasonality therefore quantities are limited.

The citrus fruits grow and mature in a natural way and, as we do not treat them with ethylene, Imazalil, waxes, or any other chemical compounds, their skins can be used to prepare liqueurs, Jams, to flavor desserts, and so on.



Fagruminda marmalades are specially created on a small scale from just two ingredients: fresh, seasonal citrus fruit and sugar. Nothing else, They don't contain any gelling agents, acid corrector or artificial colours. The citrus fruit we use grows and matures in citrus groves in a unique micro-climate, in the hot Sicilian sunshine. The citrus fruit is carefully selected and as soon as it's picked, it's immediately taken to an artisan kitchen laboratory to be transformed into marmalade. The fruit is washed, quartered and the pips and pith are removed. Then the pulp and peel are chopped with a special cutter and sugar is added. The fruit is then cooked. When it's ready, the marmalade is bottled and pasteurised. When completely cooled, the jars are removed from the boiler, cleaned and labelled. Made in this way, marmalade preserves the fragrance and flavour of delicious and attractive homemade products made in the old fashioned way of long ago, which is also due to small scale production and limited quantity.



— Our Marmalades —





Clementine Nova

You can almost taste the sun and the flavours of Sicily in this smooth and highly aromatic marmalade. Made only with the pulp and the finely chopped peel of clementine Nova - bright orange fruits similar to oranges with a delicate and sweet juice.

Ideal for breakfast, on bread or on toast. Excellent to make pies and when paired with fresh cheeses such as ricotta, goats cheese, primosale and scamorza. Served from it's own vintage jar it will make a classic mise en place.

Ingredients: Sugar, clementine Nova

Used fruits 50% /100 gr

Sugar 54% /100 gr

Size: gr. 230 | gr. 100





Tarocco Orange

It's dense and concentrated, made only with the pulp and the finely chopped peel of the Tarocco orange and sugar.

Ideal for breakfast on bread or rusks or to bake tarts.

It can also be paired with medium-seasoned cheeses.

Served from it's own vintage jar it will make a classic mise en place.

Ingredients: Sugar, "tarocco" oranges.

Used fruits 50%/100 gr

Sugar 50%/100 gr

Size: gr. 230 | gr. 100





Interdonato Lemon

Luscious in texture, dense and zesty, It is made only with the pulp and the finely chopped peel of “Interdonato lemon variety.

Ideal for breakfast on bread or paired with mature cheeses and gorgonzola.

It can also be paired with fish, mussels and shellfish. Served from it's own vintage jar it will make a classic mise en place.

Ingredients: Sugar, “Interdonato” lemons.

Used fruits 50%/100 gr

Sugar 50%/100 gr

Size: gr. 230 | gr. 100





Pink Grapefruit

Nothing can equal the sharp but sweet contrast of this delicious marmalade. It's made only with finely chopped pink grapefruit peel and sugar and doesn't contain any pectin, artificial flavours or any other ingredients. It's a classic breakfast marmalade, on bread or toast. It's excellent for making biscuits, cakes and tarts and it also goes particularly well with different medium matured cheeses.

Ingredients: sugar, Pink Grapefruit
Used fruits 60%/100 gr
Sugar 40%/100 gr
Size: gr. 230 | gr. 100





— Cookies —



*Once opening the packet, an intense
and pleasant citrus fragrance gives off
immediately remembering Sicily.*



Soft and sweet-smelling, the “foglie di agrumi” (“citrus leaves”) are delicious handmade cookies.

Ingredients are entirely natural and of high quality, including the extra virgin olive oil produced in our land, fresh eggs, and precious citrus essential oils 100% natural and made in Sicily. The “foglie di agrumi” are free from any preservatives or artificial flavours.

The “foglie” are available in three different flavours: lemon, orange and mandarin. They’re ideal biscuits to serve with a nice tea or drinking some dessert wine.

Ingredients: wheat flour 00, sugar, extra virgin olive oil, fresh eggs, baking powder, salt, citrus essential oil 100% pure and natural.

Size: 200 g. bags.



FAGRUMINDA

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