

DAL 1964

PELUSO

I BUONI DI SICILIA



STORY OF A DREAM:
THE RECIPES OF THE GOOD
TRADITION.
50 CANDLES AND ANY
BAND.

The history of **Artigiana Biscotti** begins in 1964 with a small artisan workshop in Modica, the pearl of the County. The unshakeable faith in the ancient pastry traditions, interspersed inextricably with the love for the tastes of our beloved Sicily and the respect for the times of nature, continue to be today, as at the beginning of our history, our **true mission**.

These are the ingredients of a “magic recipe” that delivers quality and delightfulness to all of our products, smelling “bakery” just like it used to be once a time.

From all this comes the passion for our work, backed by the experience of three generations of pastry masters, inspired by the “fire” of passion, an inexhaustible source of inspiration for our confectionery creations, and all this is recognized in the pride of those who convey their knowledge with enthusiasm.

Central is the attention to our customers, who we love to surprise and excite with unique and inimitable flavours, carefully choosing the best ingredients, daily searching for the perfect balance between naturalness and tastiness.

As some “princes” ingredients of our recipes of the **good tradition** we seek and select Avola almonds, Bronte pistachio, Mothia salt, oranges of Francofonte, Siracusa “verdello” lemon, fine Sicilian wheat flours, Ecuador cocoa paste. Only excellence combined with handcrafted but special methods of processing, which are the beating heart of our experience.

This is how they born our delicious almond pastries, our inimitable chocolate of Modica, the recurrence pastries (Panettoni and Colombe), an endless range of semi-finished pastries... and much more, are the result of our passionate fantasy. All our delicacies are born thinking about what we would like to “give to our children”, because thinking about children means thinking about the future. That is why we use

the best methods in our laboratories to make our delicacies come on your tables, always good and fragrant.

And so, our pastry masters staff carefully monitors the shape and the appearance of the products, but above all the exact organoleptic profile and evolution over time. In our range, rich in many declinations, a special mention is dedicated to recurrence pastries, Panettoni e Colombe, married to the precious Moscato di Noto, Pantelleria raisin, Bronte pistachio and Modica chocolate. They are characterized by a special natural leavening that envisions a very long fermentation process of even “36 hours”.

It originates in the “mother”, a nucleus of fermented paste, to which water and flour are gradually added.

This is a process that has always been renewed by keeping itself alike and at the same rate, skill, attention and, above all, the absence of preservatives, guarantee to the product a surprisingly long and high shelf-life and organoleptic characteristics.

The quality, safety and nutritional aspects of all our products are values that drive us every day, advancing the evolving tradition, to reach and maintain our challenge over time: the excellence of the product.

Moreover, *“excellence is not an act, but a habit”*.
Aristotele

DESSERT LINE

dal 1964
Artigiana
Biscotti

Fruit of our passionate fantasy, here there are these delicacies filled with creams and covered by chocolate. Delicious and tasty they are suggested as snack or as dessert at the end of the meal.



MORETTI NOCCIOLA
(HAZELNUT)



MORETTI PISTACCHIO
(PISTACHIO)



MORETTI FICHI
(FIGS)



TARTUFINI AMARETTO
(ALMONDS)



TARTUFINI FICHI E NOCI
(FIGS & WALNUTS)



TARTUFINI AL RUM
(RUM)



TRANCETTO NOCCIOLA
(HAZELNUT)



BARCHETTE NOCCIOLA
(HAZELNUT)



TRANCETTO PISTACCHIO
(PISTACHIO)



DESSERT LUNETTE
(BUTTER & CHOCOLATE)



FIOR DI COCCO
(BUTTER, CHOCOLATE &
COCONUT)



SFOGLIETTE NOCCIOLA
(HAZELNUT)



DESSERT FOGLIOLINE
(BUTTER & CHOCOLATE)



CONORO NOCCIOLA
(HAZELNUT)



CONORO PISTACCHIO
(PISTACHIO)



CANNOLO NOCCIOLA
(HAZELNUT)



CANNOLO LIMONE
(LEMON)



CANNOLO AGRUMI
(CITRUS FRUITS)



CANNOLO PISTACCHIO
(PISTACHIO)

FROLLA LINE

dal 1964
Artigiana
Biscotti

Fruit of our passionate fantasy, here there are these delicacies filled with creams and covered by chocolate. Delicious and tasty they are suggested as snack or as dessert at the end of the meal.



GEMME LIMONE
(LEMON)



GEMME MANDARINO
(MANDARIN)



GEMME NOCCIOLA
(HAZELNUT)



GEMME CACAO
(COCOA)



SACCOTTINI AI FICHI
(FIGS)



OCCHIO DI BUE ALBICOCCA
(APRICOT)



FIOCCHETTI DI ALBICOCCA
(APRICOT)



COCCO DE'
(COCONUT)



SESAMINI AL PISTACCHIO
(PISTACHIO)



NUCATOLI



CUOR DI MELA
(APPLE)



CANESTRINI NOCCIOLA
(HAZELNUT)



CANESTRINI PISTACCHIO
(PISTACHIO)



CANESTRINI MANDORLA
(ALMONDS)



CANESTRINI CAFFE'
(COFFEE)



COLOMBINE

ALMONDS LINE

dal 1964
Artigiana
Biscotti

Almonds, sugar and honey: only selected ingredients for a sublime flavor. A line of fine pastries, a symbol of the confectionery tradition but prepared with the most advanced production techniques. Delicious almond pastries, pistachio, lemon, orange, mandarin, coffee, carruba and zibibbo, born from the most delicious Sicilian recipe that uses the fruits of its land to create a unique sensory experience.



RICCI DI MANDORLE
(CLASSIC ALMOND BISCUIT)



FIOCCHI DI MANDORLE
(CLASSIC ALMOND BISCUIT)



AMARELLI
(CLASSIC ALMOND BISCUIT)



CAFFERELLI
(ALMOND BISCUIT WITH COFFEE
FLAVOR)



LAPILLI DI MANDORLE
(ALMOND BISCUIT)



LIMONELLI
(ALMOND BISCUIT WITH
LEMON FLAVOR)



MANDARINELLI
(ALMOND BISCUIT WITH
MANDARIN FLAVOR)



CANTUCCI
(ALMOND BISCUIT)



RICCI LUNGH
(ALMOND BISCUIT)



CARRUBELLI
(ALMOND BISCUIT WITH CAROB
FLAVOR)



PULCINELLA
(ALMOND BISCUIT WITH
PISTACHIO FLAVOR)



PISTACCHIELLI
(ALMOND BISCUIT WITH
PISTACHIO FLAVOR)



ARANCETTI
(ALMOND BISCUIT WITH
ORANGE FLAVOR)



MANDORLE E ZIBIBBO
(ALMONDS & ZIBIBBO,
SICILIAN SWEET WINE)



FIG



CHESTNUT



FIG TREE OF INDIA



BANANA

MARTORAN FRUIT

dal 1964

Artigiana
Biscotti



STRAWBERRY



MEDLAR



LEMON



MANDARIN



WATERMELON



TOMATO





PACK VENDING

DAL 1964

PELUSO

I BUONI DI SICILIA

Practical pack consisting of three pieces each with the following specialties:

- Pistacchielli
- Limonelli
- Arancetti
- Ricci
- Mandarinelli
- Canestrini al Pistacchio
- Canestrini alla Nocciola

And in addition to these, the absolute new entry of 2016: **Tris Di Sicilia** containing the most delicious products of our handcraft production.



MODICA CHOCOLATE

IMPERFECTIONS:
GUARANTEE OF
TYPICALITY AND QUALITY

On the traditions notes, the thread of the renowned and famous **chocolate of Modica** of course is flowing. From the refined scent of spices and from the typical granular consistency, it is made with the use of genuine ingredients that result in its high nutritional and organoleptic properties. Singular is its so-called “cold work”, which we came to thanks to the Spanish domination in Sicily. In fact they were introduced to the “**Xocoatl**” in the new world, a product that the ancient Aztec people extracted from cocoa beans, grinding them on a stone called “metate”. They thus obtained a spicy and sweetened drink with brown sugar used in the propitiatory rites in honour of **Huitzilopochtli**, the sun god. This technique, which does not cover the so-called “concave” phase, only allows cocoa butter to reach the melting point but not the sugar, whose crystals give chocolate its typical grain size. It is a peculiarity of such processing the formation of a white patina on the surface of the chocolate, as a result of the

cocoa butter ripening. However, its intrinsic organoleptic qualities remain unchanged. **Moreover, the finished product is exceptionally rich in flavonoids, thanks to the natural active ingredients contained therein.** For the more sophisticated palates, we suggest tasting it in good company... of a soft and refined grappa. Equally pleasing it will result in the combination with a scented glass of liqueur wine such as Pantelleria Passito and Moscato di Noto. Another sweet alternative idea is to dissolve it in milk or water for a delicious drink or pudding.





MODICA
CHOCOLATE 75 g
DAL 1964

PELUSO
I BUONI DI SICILIA

The line "Peluso, I Buoni di Sicilia" designed for you in the following proposals:

- Citrus Fruits
- Pistachio
- Chili Pepper
- Melting
- Nero d'Avola
- Cinnamon
- Vanilla
- Almonds & Nuts
- Salt





MODICA
CHOCOLATE 100 G

i Blasonati

The line called "I Blasonati", designed for you in the following proposals:

- Pistachio
- Vanilla
- Chili Pepper
- Cinnamon
- Nuts & Almonds
- Coffee
- Citrus Fruits
- Fig tree of India
- Melting
- Jasmine
- Ginseng
- Nero d'Avola
- Salt





MODICA
CHOCOLATE 100 g



The line "Sisily - Think Sicilian" designed
for you in the following proposals:

- Pistachio
- Vanilla
- Chili Pepper
- Cinnamon
- Citrus Fruits
- Melting





MODICA
CHOCOLATE 100 g



The line "La Dolceria Del Conte", designed for you in the following proposals:

- Pistachio
- Vanilla
- Chili Pepper
- Cinnamon
- Nuts & Almonds
- Coffee
- Citrus Fruits
- Fig tree of India
- Melting
- Jasmine
- Ginseng
- Nero d'Avola





MATCH PACK
170 g - 8 PIECES
DAL 1964

PELUSO
I BUONI DI SICILIA

Elegant packaging, suggested as gift idea, composed of 8 pieces each with the following specialties:

- Moretti al Pistacchio
- Moretti alla Nocciola
- Moretti ai Fichi
- Canestrini alla Nocciola
- Canestrini al Pistacchio





ALMOND PASTES

250 g

DAL 1964

PELUSO
I BUONI DI SICILIA

Elegant packaging, suggested as gift idea, composed of 12 pieces each, with the following specialties:

- Citrus Fruits of Sicily (Arancetti, Limonelli, Mandarinelli)
- Pistaki (Pistacchielli, Pulcinella)
- Fiocchi di Mandorle (Almond Flakes)
- Capricci di Mandorle (Fiocchi di Mandorle, Ricci di Mandorle, Amarelli)





ALMOND PASTES

400 G

DAL 1964

PELUSO

I BUONI DI SICILIA

Elegant packaging suggested as gift idea,
composed of 20 pieces each, with the
following specialties:

- Capricci di Mandorle (Fiocchi di Mandorle, Ricci di Mandorle, Amarelli)
- Dolcezze Siciliane (Pistacchielli, Arancetti, Limonelli, Mandarinelli)



FROSTED WAFFLES
CHOCOLATE CANNOLS
220 G

DAL 1964

PELUSO
I BUONI DI SICILIA

Easy to fill and unmistakable for their fragrance and the crunchiness of their waffle with exquisite chocolate icing inside the peel.





SWEET FROLLA LINE

SEMI-FINISHED PRODUCTS
182 G - 16 PIECES
DAL 1964

PELUSO
I BUONI DI SICILIA

Practical packages of semi-finished products, dedicated to those who want to try out pastry art with the following varieties.

- Barchette Dolci (Sweet)
- Tartellette Dolci (Sweet)
- Barchette Salate al Rosmarino (Salted with Rosemary)
- Barchette Salate Classiche (Salted Classical)
- Barchette Salate alle Olive Verdi (Salted Green Olives Flavor)



SALTED FROLLA LINE



CITRUS FRUITS MODICA CHOCOLATE
DROPS & CREAM



CANDY FRUIT, RAISINS & MOSCATO



HANDMADE
PANETTONE 1 KG
DAL 1964
PELUSO
I BUONI DI SICILIA

Our handmade Panettone, fruit of wise experience and tradition, is an unmatched masterpiece. It is a sweet resulted without any secrets, made thanks to meticulous care in the choice of ingredients. This combines a slow natural leavening process over a period of 36 hours, resulting in its extraordinary softness and flushing.

DROPS OF MODICA CHOCOLATE
& PISTACHIO CREAM



FIGS, WALNUTS & MOSCATO



MODICA CHOCOLATE DROPS & PISTACHIO



CITRUS FRUITS DROPS & MODICA CHOCOLATE CREAM



FIGS, WALNUTS & MOSCATO



CANDIED, RAISINS & MOSCATO

HANDMADE COLOMBA 1 KG

DAL 1964

PELUSO

I BUONI DI SICILIA

Traditional dessert, the handmade Colomba is prepared with typical Sicilian products and tastes. It features a special natural leavening that provides a long process of fermentation of 36 hours. It originates in the "mother", a nucleus of fermented paste to which are gradually added some water and flour, and then made in the illustrated variants.



MINIMICRO TARTELLETTE
DIAMETER 38 MM



SIMPLE/COCOA MICRO TARTELLETTE
DIAMETER 38 MM



SEMI-FINISHED
-FROLLA LINE-
 **sisily**
pensare siciliano

Semi-finished for confectionery: very variegated line, with a wide range of proposals, declined in different shapes and variants, to entice and stimulate the imagination of pastry enthusiasts.



SIMPLE/COCOA MIGNON TARTELLETTE
DIAMETER 44 MM



LEMON



ORANGE



CHOCOLATE



STRAWBERRY



PISTACHIO

FROSTED MIGNON TARTELLETTE
DIAMETER 44 MM



SEMI-FINISHED
FROLLA LINE



MIGNON BARCHETTE
LENGTH 67 MM



COCOA MIGNON BARCHETTE
LENGTH 67 MM



LEMON



ORANGE



CHOCOLATE



STRAWBERRY



PISTACHIO

FROSTED MIGNON BARCHETTE
LENGTH 67 MM



SIMPLE - COCOA MIGNON SHELLS
DIAMETER 40 MM



SIMPLE - COCOA BIG SHELLS
DIAMETER 65 MM

SEMI-FINISHED
FROLLA LINE



sisily
pensare siciliano



FONDO FROLLA GRANDE
DIAMETER 26 CM



SIMPLE COCOA COCONUTS HAZELNUTS AMARETTO PUFFED RICE COCOA GRAINS

CANNOLI
LENGTH 55 MM





ROYAL TARTELLETTE
DIAMETER 44 MM



DAISIES – MIGNON ROYAL BASKETS
DIAMETER 60 MM

SEMI-FINISHED
PRESTIGE LINE



sisily
pensare siciliano



BIG BASKETS
DIAMETER 80 MM



DAISIES – BIG ROYAL BASKETS
DIAMETER 75 MM



SIMPLE

COCONUTS

HAZELNUT

COCOA GRAINS

AMARETTO

PISTACHIO

MICRO FROLLA BASKETS
DIAMETER 60 MM



SEMI-FINISHED
SFOGLIA LINE



CANNOLI



MICRO
LENGTH 50 MM



MIGNON
LENGTH 65 MM



BIG
LENGTH 110 MM

VOL AU VENT



MICRO
DIAMETER 50 MM



MIGNON
DIAMETER 44 MM



BIG
DIAMETER 65 MM



BASKETS



MICRO SIMPLE/COCOA
DIAMETER 42 MM

MIGNON SIMPLE/COCOA
DIAMETER 60 MM

SEMI-FINISHED
SFOGLIA LINE



sisily
pensare siciliano

CORNUCOPIAS



MICRO SIMPLE/COCOA
DIAMETER 50 MM

MIGNON SIMPLE/COCOA
DIAMETER 65 MM

BIG SIMPLE/COCOA
DIAMETER 110 MM





CANNOLI



MIGNON
LENGTH 70 MM



MAXI
LENGTH 130 MM

SEMI-FINISHED



BABÀ



MICRO
DIAMETER 25 MM
HEIGHT 40 MM



MIGNON
DIAMETER 35 MM
HEIGHT 50 MM



BIG
DIAMETER 60 MM
HEIGHT 80 MM



DAL 1964
PELUSO
I BUONI DI SICILIA



Since 1964 we are specialized in typical Sicilian delicacies, our company has always distinguished itself for its handmade production and the use of high quality ingredients. All our products are prepared respecting pastry tradition but with the more advanced techniques of production to ensure a product with a typical handmade taste, but at the same time it is guaranteed by quality highest standards. The genuineness of the ingredients used and the old recipes we have elaborated have been in our forty years of experience, and will continue to be, our battle horses.

www.artigianagroup.it - www.dolcipeluso.it - www.sisily.eu



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