

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**.

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STORY OF A DREAM:

50 CANDLES AND ANY

TRADITION.

BAND

THE RECIPES OF THE GOOD

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.

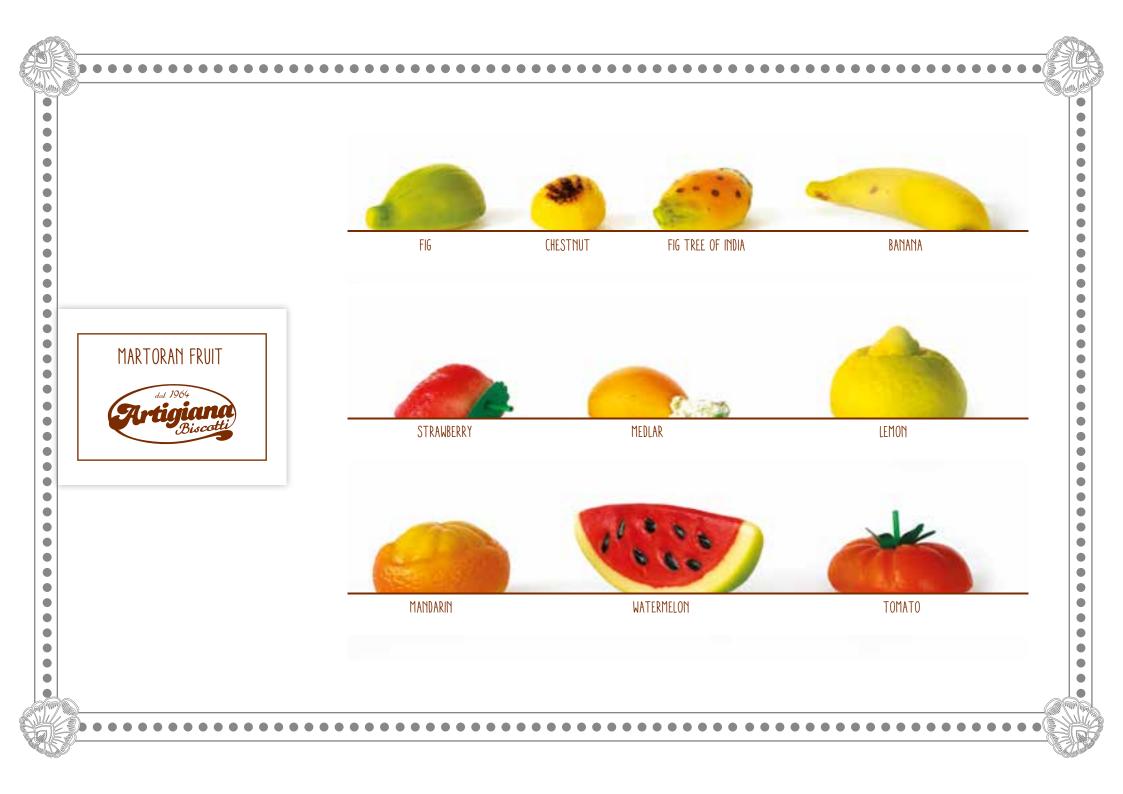
The quality, safety and nutritional aspects of all our products are values that drive us every day, advancing the evolving tradition, to reach and maintain our challenge over time: the excellence of the product.

> Moreover, "excellence is not an act, but a habit". Aristotele











MODICA CHOCOLATE

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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 "**Xocoat**!" 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. 









for you in the following proposals: - Pistachio - Vanilla - Chili Pepper - Cinnamon - Citrus Fruits

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- Melting

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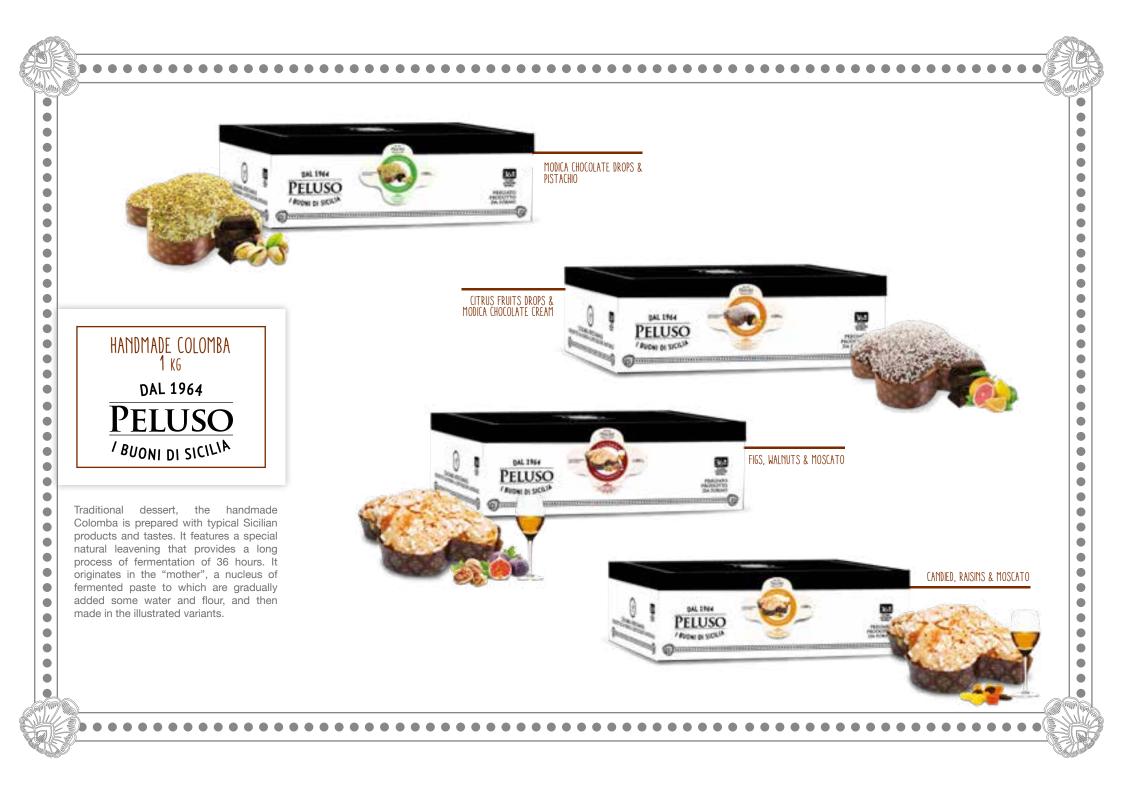


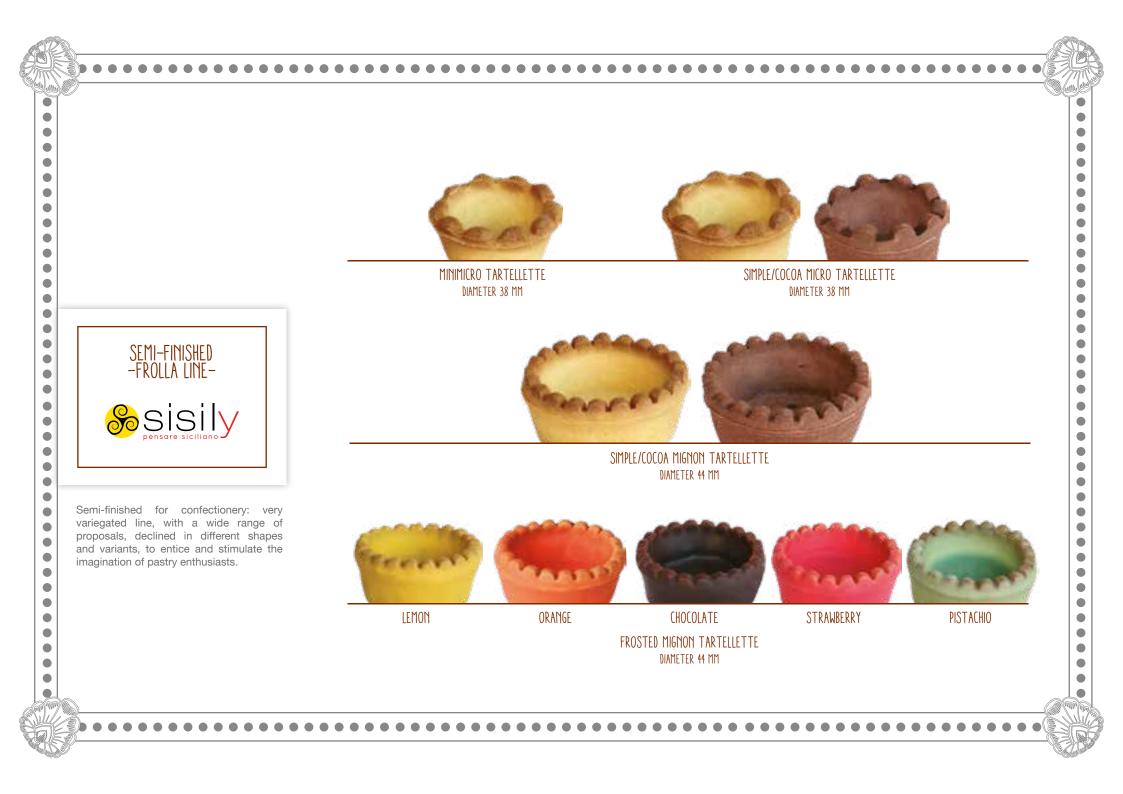








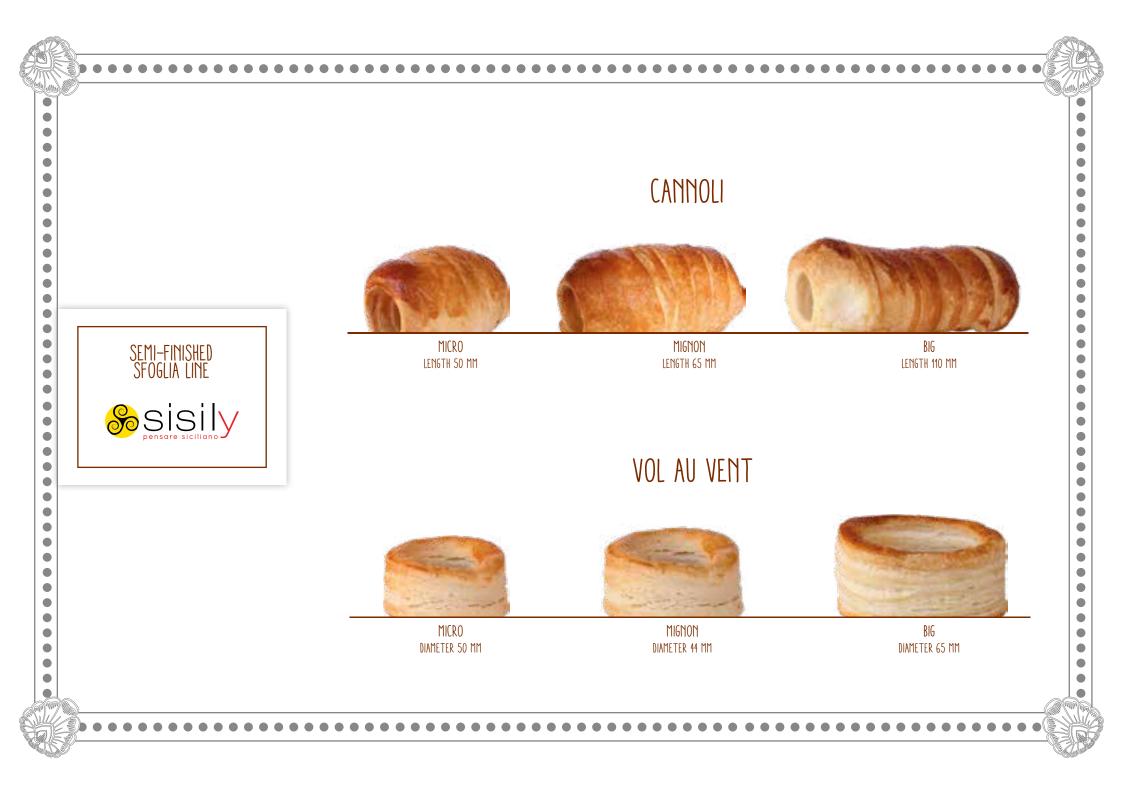




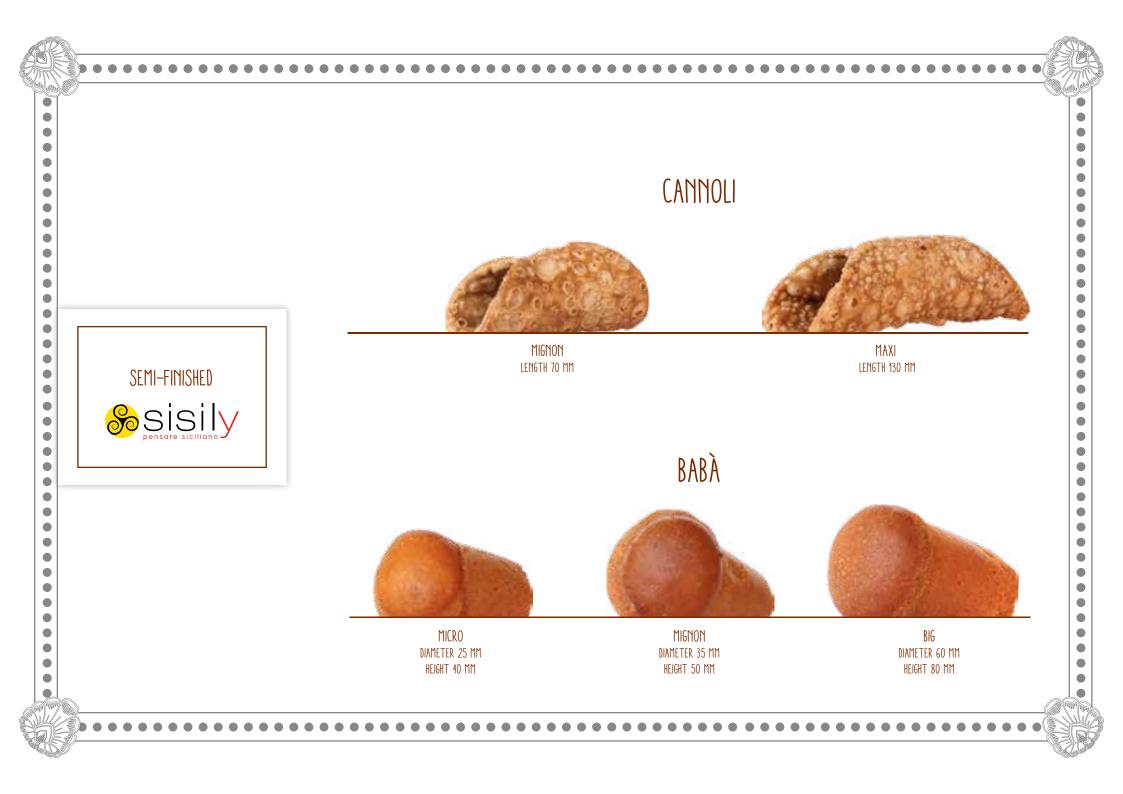












DAL 1964 PELUSO 1 BUONI DI SICILIA



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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





C.le Trecasucce, 41 - 97015 Modica (RG) - Sicilia Tel: +39 0932 903600 - Fax: +39 0932 453147 e-mail: ab@artigianabiscotti.it