



High Quality - Handmade italian product

*Artisanal products of the highest quality and high specialization*

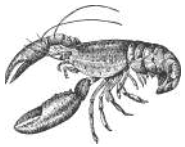




# A small family business with a mission

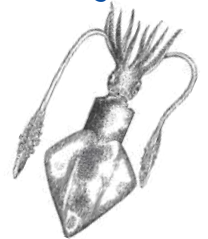
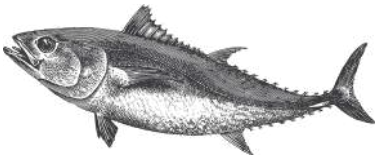


By bringing to your table the best  
that the sea can give us,  
prepared in an authentic way...  
as in the past.



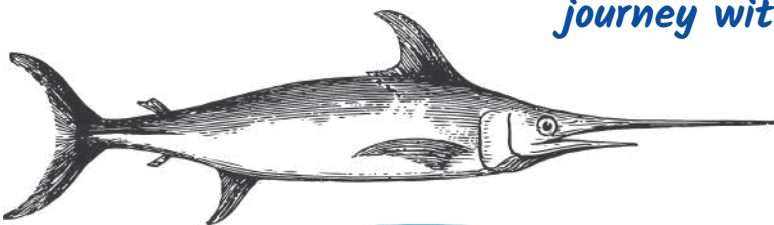
*In love with our land, we wanted to create a line of products that combines  
tradition and experimentation and creates a delicious balance between the present  
and the past.*

*For rare places such as the mazara del Vallo region  
to talk about cooking is to embark on a journey within a journey.*



*Cuisine rich in scented products,  
flavours that balance between land and sea,  
a gastronomic culture inscribed in the Mediterranean tradition,  
a concept that, in this case, finds its highest realization.*

*If we can leave a mark,  
an emotion, an image that reminds you of this land over time,  
we will be happy, and your smile will be the best gift. To cook is to start a  
journey within a journey.*



## RED PRAWN NECTAR

It is the result of the combination of old recipes, which require authentic products, natural ingredients and modern technologies.

We managed to create without adding any preservatives or additives, and using only first-class Mediterranean red prawns, a condiment oil that is the ultimate expression of naturalness, in which the raw material, red prawns, is respected and exalted.



100 g



# FRESH STUFFED PASTA FROZEN

- ✓ Durum wheat semolina of Sicilian origin
- ✓ Stuffing made from local ingredients selected and processed in our kitchens
- ✓ 6 whole eggs per kg of semolina
- ✓ The only natural preservative is competently applied cold
- ✓ Excellent resistance to cooking
- ✓ Porous and rough sheet
- ✓ Hydrogenated fat-free
- ✓ dye-free
- ✓ Additive-free
- ✓ Without water
- ✓ GMO-free



# LES PÂTES FARCIES

**R191** CONF. CATERING: Kg 3  
CONF. RETAIL: g 400

## Tortelli with Red Prawn

**Pasta ingredients:** Sicilian durum wheat semolina, eggs from free-range hens.

**Stuffing ingredients:** Swordfish, ricotta cheese, natural onion, extra virgin olive oil, natural parsley, salt, pepper.

**7** Cuisson 7 minutes

**8** 8 portions par Kg



**R111** CONF. CATERING: Kg 3  
CONF. RETAIL: g 400

## Tortelli with Swordfish

**Pasta ingredients:** Sicilian durum wheat semolina, eggs from free-range hens.

**Stuffing ingredients:** Swordfish, ricotta cheese, natural onion, extra virgin olive oil, natural parsley, salt, pepper.

**7** Cuisson 7 minutes

**8** 8 portions par Kg



**R121** CONF. CATERING: Kg 3  
CONF. RETAIL: g 400

## Tortelli with Shrimp and Pistachio

**Pasta ingredients:** Sicilian durum wheat semolina, eggs from free-range hens.

**Stuffing ingredients:** shelled shrimp, natural onion, pistachios, carrots, ricotta, extra virgin olive oil, natural parsley, natural celery, salt, pepper.



# LES PÂTES FARCIES

**R131** CONF. CATERING: Kg 3  
CONF. RETAIL: g 400

## *Tortelli with Grouper*

**Pasta ingredients:** Sicilian hard grain semolina, eggs from free-range hens.

**Stuffing ingredients:** Grouper, cod, ricotta cheese, natural onion, extra virgin olive oil, natural parsley, salt, pepper.

**7** Cooking 7 minutes

**8** 8 servings per Kg



**R141** CONF. CATERING: Kg 3  
CONF. RETAIL: g 400

## *Tortelli with Crustaceans*

**Pasta ingredients:** Sicilian hard grain semolina, eggs from free-range hens.

**Stuffing ingredients:** Crustaceans, ricotta, natural onion, extra virgin olive oil, celery, natural parsley, salt, pepper

**7** Cuisson 7 minutes

**8** 8 servings per Kg



**R201** CONF. CATERING: Kg 3  
CONF. RETAIL: g 400

## *Ravioloni with Red Prawn*

**Pasta ingredients:** . Sicilian hard grain semolina, eggs from free-range hens.

**Stuffing ingredients:** Shelled prawns, natural onion, carrots, ricotta, extra virgin olive oil, natural parsley, salt, pepper.





# FRESH FROZEN PASTA

**SP02** CONF. CATERING: Kg 3  
CONF. RETAIL: g 400

## *Spaccatelle with the scent of the sea*

**Pasta ingredients:** Sicilian hard grain semolina, fresh fish broth from the local fishery.



**7** Cooking 6 minutes

**8** 8 servings per Kg



# READY SAUCES

Made according to traditional Sicilian recipes. Some simple ingredients, clarity on the origin of raw materials and their processing. Nothing else is needed to ensure transparency and quality.

**Ready in minutes in the microwave and in the pan.**

**P541** 300 g

## Clam sauce

**Ingredients:** tomato, clams, natural onion, extra virgin olive oil, natural parsley, sea salt, pepper, natural flavors.



**Microwave oven**  
3 min. > 750 W

WITH FROZEN PRODUCT



**in the pan**  
2 min.



**P551** 300 g

## Sauce Marine

**Ingredients:** tomato, squid, mussels, clams, shrimp, natural onion, extra virgin olive oil, natural parsley, sea salt, pepper, natural flavor.



**Microwave oven**  
3 min. > 750 W

WITH FROZEN PRODUCT



**in the pan**  
2 min.



**P561** 350 g

## Langoustine sauce

**Ingredients:** tomato, langoustines, natural onion, extra virgin olive oil, natural parsley, sea salt, wine, pepper, natural flavors.



**Microwave oven**  
3 min. > 750 W

WITH FROZEN PRODUCT



**in the pan**  
2 min.





# READY SAUCES

**P571** 350 g

## Lobster sauce

**Ingredients:** tomato, lobster, natural onion, extra virgin olive oil, natural parsley, sea salt, wine, pepper, natural flavors.



**Microwave oven**  
3 min. > 750 W

WITH FROZEN PRODUCT



at the pan  
2 min.



**P581** 300 g

## Courgettes and velvety shrimp

**Ingredients:** zucchini, shrimp, natural onion, extra virgin olive oil, natural parsley, sea salt, pepper, natural flavors.



**Microwave oven**  
6 min. > 750 W

WITH FROZEN PRODUCT



in the pan  
2 min.





# PREPARATIONS

*With organic extra virgin olive oil*



It is a **fish-based** dish that can be baked and enjoyed in a **few minutes**. It is made with simple and typical ingredients of the **Mediterranean tradition**.

It is ideal for those who have little time to cook but that does not mean giving up **tasty and healthy dishes**.

It is the most comprehensive response to the **new dietary needs** of modern families.

All products are also available in the **Gluten Free range**.



# PREPARATIONS

*With extra virgin olive oil*

*Also available gluten free*



**P610** 400 g

## Stuffed squid

**Ingredients:** squid, fresh durum wheat breadcrumbs, **organic** extra virgin olive oil, natural parsley, pine nuts, raisins, natural capers, sea salt, natural garlic, pepper, natural flavors.



Oven  
10 min. at 180°

WITH FROZEN PRODUCT



**P620** 300 g

## Swordfish rolls

**Ingredients:** swordfish, fresh durum wheat breadcrumbs, **organic** extra virgin olive oil, natural parsley, sea salt, natural garlic, pepper, natural flavors.



Oven  
10 min. at 180°

WITH FROZEN PRODUCT



**P630** 250 g

## Gratin mussels

**Ingredients:** Mussels, fresh durum wheat breadcrumbs, **organic** extra virgin olive oil, natural parsley, sea salt, natural garlic, pepper, natural flavors.



Oven  
10 min. at 180°

WITH FROZEN PRODUCT





# PREPARATIONS

*With extra virgin olive oil*

*Also available gluten free*



**P640** 250 g

## Breaded shrimp skewers

**Ingredients:** shrimp, fresh durum wheat breadcrumbs, **organic** extra virgin olive oil, natural parsley, sea salt, natural garlic, pepper, natural flavors.

 **Oven**  
**10 min. at 180°**

WITH FROZEN PRODUCT



**P660** 300 g

## Breaded swordfish

**Ingredients:** swordfish, fresh durum wheat breadcrumbs, **organic** extra virgin olive oil, natural parsley, sea salt, natural garlic, pepper, natural flavors.

 **Oven**  
**10 min. at 180°**

WITH FROZEN PRODUCT



**P608** 300 g

## Breaded cod

**Ingredients:** cod, fresh durum wheat breadcrumbs, **organic** extra virgin olive oil, natural parsley, sea salt, natural garlic, pepper, natural flavors.

 **Oven**  
**10 min. at 180°**

WITH FROZEN PRODUCT



# PREPARATIONS

*With extra virgin olive oil*

*Also available gluten free*



**P620** 400 g

## Swordfish fishburger

**Ingredients:** swordfish, fresh durum wheat breadcrumbs, **organic** extra virgin olive oil, natural parsley, sea salt, capers, natural garlic, pepper, natural flavors.



Oven  
10 min. at 180°

in the pan 2 min.



WITH FROZEN PRODUCT





## Ready meals

- ✓ Prepared in our kitchen  
Artisanal manufacture of old recipes  
Careful selection of raw materials  
Natural ingredients  
Protective packaging with transparent lid ensuring quality
- ✓ Container made of compostable material  
No hydrogenated fats  
Preservative-free  
Additive-free  
GMO-free





# PREPARED DISHES

We have always worked on three well-defined concepts: quality, the origin of ingredients 0 km away and recipe innovation. Our prepared dishes combine taste, tradition and convenience, and are prepared with fresh and seasonal ingredients.

**P541** 300 g

## *Tortelli with scampi*

**Pasta ingredients:** Sicilian hard grain semolina, eggs.

**Stuffing ingredients:** grouper, ricotta cheese, natural onion, organic extra virgin olive oil, natural parsley, sea salt, pepper.

**Sauce ingredients:** tomato, scampi, natural onion, extra virgin olive oil, natural parsley, sea salt, wine, pepper, natural flavors.



**Microwave oven**  
6 min. > 750 W

WITH FROZEN PRODUCT



**Oven**  
10 min. at 180°

**P561** 300 g

## *« Spaccatelle allo Scoglio »*

**Pasta ingredients:** Sicilian durum wheat semolina, fresh fish broth from the local fishery.

**Sauce ingredients:** tomatoes, squid, mussels, clams, scampi, shrimp, natural onion, extra virgin olive oil, natural parsley, sea salt, pepper, natural flavor.



**Microwave oven**  
6 min. > 750 W

WITH FROZEN PRODUCT



**Oven**  
10 min. at 180°

# TARTAR

*With extra virgin olive oil*



Product seasoned with simple and typical ingredients from the **Mediterranean tradition**, it exudes all the aroma of the sea.

Ready to be consumed, ideal for **happy hours** and for those looking for quality ready-to-use products, that brilliantly solve the needs of the **bar**, of the **banquet** as well as those of the **restaurateur**.

**T701**

## *Red Prawn Tartar of Mazara del Vallo*

**Ingredients:** red prawns shelled from the Mediterranean

**T703**

## *Mediterranean Pink Shrimp Tartar*

**Ingredienti:** mediterranean shelled pink shrimp





# FISH COUSCOUS

## An artisanal specialty

Produced with **simple ingredients typical of the Mediterranean tradition:** Sicilian durum wheat semolina, broth obtained using exclusively fish from local fishing.

Ready to use, it is enough to heat the broth.

**WORKED AS IT USED TO BE:** *"Incocciato" patiently by hand and then steamed.*



**C101** 300 g

**INGREDIENTS:** Durum wheat semolina, tomato pulp, natural onion, shelled shrimp, scorpionfish, mussels, clams, squid, norway lobsters, **organic** extra virgin olive oil, chopped fresh parsley, sea salt, natural garlic, laurel, natural flavor.





# CARPACCIO

*With extra virgin olive oil*



- ✓ Dish already been prepared, ready to be tasted.  
Raw materials of first quality, simple ingredients and typical of the Mediterranean tradition.  
With PDO Valle del Belice **organic** extra virgin olive oil.  
Transparent protective packaging (so that you can check the quality of the product).  
Total absence of preservatives.

**K101** 200 g

*Swordfish carpaccio*

**K201** 100 g

*Octopus Carpaccio*





# THE RED PRAWN

**For 40 years**, we have been selecting the **best ingredients** and check the product originally, with full respect with full respect for the environment and key health and hygiene regulations.

The products we market are therefore healthy and safe. Thanks to the **know-how** acquired over time we have become one of the main players in the production of **high-quality** food preparations.

**Mazara red** prawns (*Aristaeomorpha foliacea*)

**Fishing area** : Mediterranean Sea - FAO area 37.2

**Method of capture**: trawling

**Frozen on board**

**Packaging**: kg 1 - carton 12 kg



R001

R002

R003

R004







High Quality - Handmade italian product

*From the sea to your plate our entire attention.*



*Mazara Del Vallo*

**Surgelati Mazara di Li Vigni Francesco**

Via Catullo, 28 - Mazara del Vallo (Tp) - ITALY - tel. +39 0923 933689

Skype: [surgelati.mazara1](https://www.skype.com/name/surgelati.mazara1) | [surgelatimazara.it](http://surgelatimazara.it) | [info@surgelatimazara.it](mailto:info@surgelatimazara.it)