



EMILIA FOOD LOVE

Selected with love in Italy

Selection of
high quality
Italian products



www.emiliafoodlove



Parmigiano Reggiano DOP 18, 24, 36 months maturing



Parmigiano Reggiano, There's not much more to say about the best loved and most imitated cheese in the world. But Parmigiano would not be what it is if it wasn't for its land of origin. A land courted by its inhabitants from time immemorial, who have bred only the finest cattle, fed with the best fodder to produce the king of cheeses, according to rules which have remained unchanged over the centuries. All this dedication, purity and passion for Emilia can be felt right from the first mouthful, and delight the palate.

The ageing process is crucial, as this is when Parmigiano changes character and transforms into that unique, universally coveted cheese. The minimum ageing process foresees 12 months but we sell 18, 24 and 36 month selections. At 18 months, Parmigiano exudes youthful aromas with fresh fruit, grass, flower and milk nuances.

After 24 months its aromas intensify and culminate in a perfect balance of sweet and savoury; a more pronounced crumbliness highlights the cheese's characteristic grain. At 36 months and beyond, this crumbliness is further accentuated, accompanied by spicier flavours, where fresh fruit aromas give way to more intense dried fruit nuances.

Weight:

600 gr
1 kg
1,5 kg



Italian Salami emiliano and Strolghino Salami of Culatello

Our salami is an ode to simplicity because in Emilia we are convinced that when the ingredients are good all that is required is just a pinch of something else: pure pork meat, salt, flavours and a few selected spices.

Weight:

Salami: 800 g

Strolghino of Culatello: 250 g

Emilia is a land of gently rolling hills, fields stretching out as far as the eye can see, work and passion. Charcuterie from this land has a story to tell which goes back centuries, a mixture of simple ingredients: a love for work, tradition and quality.





Compotes and Chutney

There is a special word in Emilia. Somewhat harsh sounding, it encompasses all the sweetness of the world: rezdora. Women traditionally rule the home: without them, abodes would not be filled with the aroma of freshly baked bread, sauces made with recipes passed down from mother to daughter for generations. The rezdora cooks and stocks the larder up with compote and sauces to be savoured all year round, preferably on Sundays, in the company of numerous friends and relatives around a large table



Pear in Balsamic Vinegar Compote:

unforgettable with Parmigiano Reggiano as with all aged, strong flavoured cheeses. The sweetness of pears with vinegar and complex flavours of a fine cheese is a match made in heaven.

Tomato Chutney:

its pleasantly acidic flavour goes with a vast array of cheeses, charcuterie products and meats.

Sizes:

106 g

212 g

400 g



Compotes and Chutney

Pepper and Strawberry Compote:

is a highly original combination, perfect served with more delicate, fresh, medium - mature cheeses.

Onion and Orange Chutney:

with mature cheese is simply a must

The truth is that no cheese or cured meat is complete without an ingredient which brings out its flavours. Make way for chutney, compote, jam and jelly.



Sizes:

106 g

212 g

400 g



Balsamic Vinegar of Modena IGP Aged

PGI Balsamic vinegar of Modena aged is lovingly made by those who have transformed waiting into a form of art. Each barrel becomes a treasure chest where all the flavour of the grapes of Emilia Romagna vineyards is guarded for four years before being unleashed and savoured raw on vegetables and cheeses. IGP Invecchiato can also be added to meat and fish dishes just before you finish cooking, for a delicate touch.

The word "balsamic" immediately conjures up the idea of a powerful remedy, a balm for the body and mind. In the lands of Modena, this magic spell becomes an expression of sheer flavour. Vinegar cellars are receptacles of memories. The past merges with the present, in the shadow of barrels made from different kinds of wood, each conferring a unique flavour upon balsamic condiments.



Size: 250 ml



Balsamic Vinegar of Modena IGP Organic

It is a tradition to be enjoyed in its pure form on vegetables and cheese or added to meat and fish at the final stages of cooking.

Size: 250 ml

Three years of maturation in wooden barrels heightens both flavours and anticipation for this Organic IGP Modena Balsamic Vinegar*, created from grapes grown in Emiliano-Romagnoli vineyards.

* from organic agriculture.





Goccia Nera Balsamic dressing 8 years aged

Goccia Nera is a traditional recipe, further enhanced by a slow and lengthy ageing process, lasting approximately eight years.

A dark brown condiment, a precious ink to add your own signature touch upon dishes, give new flavours to meats, cheeses, salads and oil dips, and exalt the sweetest of fruits, creams or ice creams.

Vinegar cellars are receptacles of memories.

The past merges with the present, in the shadow of barrels made from different kinds of wood, each conferring a unique flavour upon balsamic condiments.



Size:

50 ml

100 ml

250 ml



Goccia Gialla Balsamic Fuji apple

The oak barrels in which this balsamic vinegar condiment has aged have a story or two to tell.

Goccia Gialla is born from a marriage of flavours which create a delicious harmony together, combining white grape must, Fuji apple juice and apple vinegar for a one-of-a-kind condiment with infinite potential.

Ideal for salads or vegetables served fried, boiled or grilled, and unforgettable on cheese, fish and white meat.

Vinegar cellars are receptacles of memories.

The past

merges with the present, in the shadow of barrels made from different kinds of wood, each conferring a unique flavour upon balsamic condiments.



Size:

50 ml

100 ml

250 ml



Goccia Tartufo Balsamic white truffle dressing

Cooked grape must is an evocative flavour, conjuring up images of childhood memories, treats at granny's house and autumn afternoons. White truffle has always been suffused with legend, as the finest of treasures which requires patience and expertise to uncover.

The authentic simplicity of cooked grape must and the sophistication of natural white truffle extract make for a delicate condiment with an intense flavour which will transform your risottos, fresh and mature cheeses and also meat, game and quail eggs.

Goccia Tartufo can be used instead of truffle flakes to add a touch of sophistication and tradition to your meals whenever you wish.

Vinegar cellars are receptacles of memories.

The past merges with the present, in the shadow of barrels made from different kinds of wood, each conferring a unique flavour upon balsamic condiments.



Size:

50 ml

100 ml

250 ml



Chestnut Honey

Saffron Acacia Honey

Nocciolino

Chestnut honey

Our chestnut honey is recognisable for its dark brown colour and intense taste and is produced only in Emilia Romagna. A nourishing artisanal product, ideal for those who don't have a sweet tooth but appreciate unmistakable and unforgettable flavours and aromas.

Size:
270 gr



Saffron Acacia Honey

Saffron Acacia Honey is made by infusing acacia honey with saffron over sixty days, unleashing a harmonious array of flavours and spices, culminating in a unique experience for your taste buds.

Size:
140 g
270 g

Nocciolino

What makes our Nocciolino so special is the care and passion we put into the selection of hazelnuts. After toasting them slowly in a wood-burning oven, they are covered in high-quality acacia honey from the Matildiche Hills, at the foot of the Tuscan-Emilian Apennines. Both ingredients are combined to create a spreadable cream, characterised by balanced flavour and the perfect texture, an ode to the care and time put into its creation. Nocciolino is free from thickeners and colourants, the perfect blend of sweetness and wholesomeness.

Size:
140 g
270 g

EMILIA FOOD LOVE

It's a love story,

The love that binds together two people and which, in another bond across many miles, binds them to this wonderful land, the land we want to get you acquainted with, through products grown on our plains, our hills.

Our mission is all about you. It's about taking the quality and excellence of typical Emilian food to your homes, 365 days a year.

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