



THE UNTRACEABLE IN A BLINK OF AN EYE

www.hidfood.com



Problems/Solutions

The current luxury food chain fails to effectively connect niche producers hidden in the Italian countryside, and their very rare products of the highest quality that sometimes are not found in traditional channels. Hidfood fills this gap by finding and choosing the best products of the Italian craftsmanship, making an accurate selection, placed on the Italian and the foreign market under its own brand dealing with marketing, logistics and the post sale in the interest of both producer and consumer being the single referent.





Index

Fresh Truffles.....	1
Truffles.....	2
Honey.....	3
In Oil.....	4-5
Patè.....	6-7
Jam.....	8-10
Tuna.....	11
Extra virgin olive oil.....	12
Wine.....	13-18
Private Label.....	19

Fresh Truffles

Fresh truffles are our strong point! Used in the finest kitchens all over the world, with their heady scent and their unique taste urging always the fantasy and imagination of the most refined palates.

We select the best truffles that our experts hunters trusted gather daily. The price of the truffle varies depending on the season, the quality and availability.



Truffles



Black Truffle sauce 500gr./800 gr.

Excellent flavour, with summer truffle, mushrooms and olive, easy to use for pasta, risotto, pizza and meat without adding any other ingredients. The best-selling summer truffle product!

<https://hidfood.com/salsa-al-tartufo-nero>



Condiment based on extra virgin olive oil with white/black truffle aroma 250 cl.

Flavored with truffle oil to enhance the food with the wonderful aroma of black truffle.

<https://hidfood.com/olio-al-tartufo-nero-dabruzzo>



Condiment based on sea salt and summer truffle 100 gr.

Flavored with truffle oil to enhance the food with the wonderful aroma of black truffle.

<https://hidfood.com/sale-marino-al-tartufo-nero>

Honey

Multi-Flower Honey 250 gr



COLOR: very variable

CRYSTALLIZATION: depending on the dominant floral species

AROMA: variable from flower to flower

TASTE: characteristic of the main

flowers USES: classic sweetener, excellent in the kitchen for desserts and combinations to cheeses of various kinds, especially aged.

<https://www.hidfood.com/miele-millefiori>



In Oil



Aubergines 280 gr

Ingredients: aubergines, extra virgin olive oil, garlic, mint, vinegar and salt. Spicy Pepper
The julienne aubergine dressing in oil is made with very high quality extra virgin olive oil with a delicate flavor, and is perfect to accompany meat dishes or to dress sandwiches.

<https://hidfood.com/melanzane>



Mushrooms 280 gr

The cardoncelli mushrooms in oil are a perfect side dish to serve with meat or on hot bruschetta together with our paté.

<https://hidfood.com/funghi-cardoncelli>



Small artichokes 280 gr

The artichokes in oil is one of the most popular and well-known preserves in Southern Italy. They are perfect for a quick aperitif with friends.

<https://hidfood.com/carciofini>



In Oil



Giardiniera 280 gr

The Giardiniera is a mix of fresh and high quality vegetables in oil, prepared only with different seasonal products, including peppers, green beans, celery and carrots. between flavors, the Giardiniera goes perfectly with cured meats and cheeses.

<https://hidfood.com/giardiniera>



Sun dried tomatoes 280 gr

Dried tomatoes are a very tasty natural food, loved by everyone and perfect for embellishing different types of dishes. They go well with bruschetta with cold cuts and cheeses, enhance risottos and cold pasta and are ideal for enrich side dishes, main courses of meat and even broth.

<https://hidfood.com/pomodori-secchi>



Zucchini 280 gr

Zucchini means summer! Their flavor accompanies all our lunches and snacks in the summer, also thanks to their versatility. For this reason they are preserved in extra virgin olive oil, vinegar, mint, garlic and salt. Eat them raw, in salads or as a side dish, paired with our tuna.

<https://hidfood.com/zucchine>



Pate



Small artichoke pate 180 gr

Forget the taste of commercial products and begin to imagine the genuine taste of home-made pate, with extra virgin olive oil and the wisdom of a mother's hands. The artichoke patè is handcrafted, with selected artichokes of artisanal production. It has a particularly velvety texture, which makes it ideal for first courses, appetizers and side dishes.

<https://hidfood.com/pate-di-carciofini>



Tomatoes 180 gr

The dried tomato pate is ideal for seasoning bread and croutons, or for preparing sophisticated first courses. Probably the most versatile and indispensable cream in the kitchen. From bruschetta to panzerotti, but also salads and gourmet sandwiches.

<https://hidfood.com/pate-di-pomodori>



Patè



Black olives 180 gr

Made with excellent Apulian olives “Leccina” harvested from ancient trees, located a few steps from the sea in the heart of Puglia. This cream does not need cooking and enhances every dish, from the most elaborate to salads, to quick snacks.

<https://hidfood.com/pate-di-olive-nere>



Green olives 180 gr

Perfect to serve immediately on the table, green olives pate is made with freshly harvested “Termite di Bitetto” olives, one of the most widespread cultivars in Puglia, in the Bari area, which are known for their consistent and particularly genuine pulp.

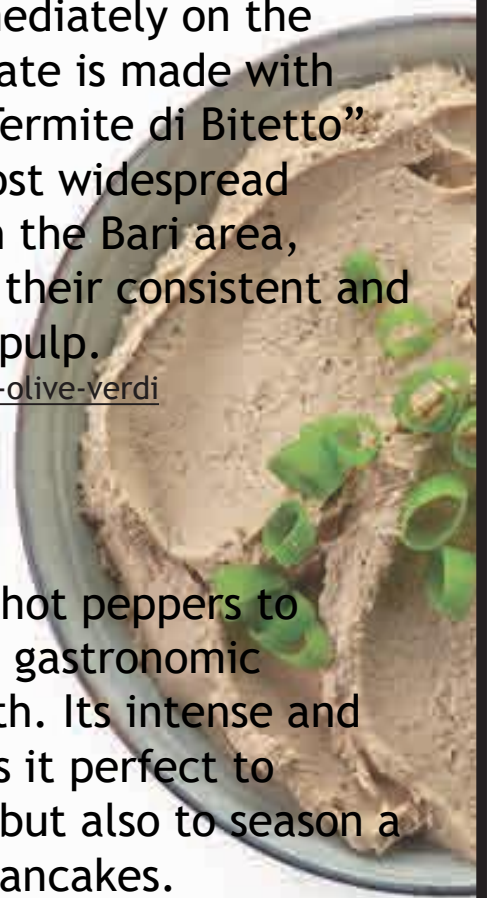
<https://hidfood.com/pate-di-olive-verdi>



Hot pepper 180 gr

An excellent pate of hot peppers to celebrate the typical gastronomic traditions of the South. Its intense and pungent flavor makes it perfect to enhance any recipe, but also to season a sandwich or classic pancakes.

<https://hidfood.com/pate-di-peperoncini-piccanti>





Jam

Cherry jam 300 gr

Cherries are probably the best fruit of the year! This is why they are preserved and transformed, creating a jam made with only two ingredients: cherries and sugar (20%). Combined with aged cheeses they enhance their flavor.

<https://hidfood.com/confettura-di-ciliegie>



Fig jam 300 gr

Figs are a much loved and tasty summer fruit, versatile and rich in nutritional properties. It goes very well with both sweet preparations (tarts and muffins) and savory dishes, with cheeses and cured meats.

<https://hidfood.com/confettura-di-fichi>



Jam



Percochi jam 300 gr

Summer offers very tasty fruits, loved by all. Percoche are certainly among them. They are grown and harvested in summer, according to their seasonality, and packaged after being processed with sugar and lemon. Great for pies and homemade desserts with a genuine and authentic flavor.

<https://hidfood.com/confettura-di-percochi>



Grape jam 300 gr

A delicious jam, perfect with sweets or on the typical Apulian friselle. Grapes are the fruit of the vine, an excellent symbol of Apulian agriculture also known for its beneficial properties.

Try it paired with a delicate cheese or use it to cook a healthy tart.

<https://hidfood.com/confettura-uva>





Jam



Pomegranate jam 200 gr

An unusual and surprising jam, which goes very well with medium-aged cheeses and desserts with cream. Pomegranate, is processed as soon as it is harvested and stored with a low percentage of sugar (20%).

<https://hidfood.com/confettura-al-melograno>



Plum jam 300 gr

All the plums harvested in summer are used to prepare this tasty jam, antioxidant and rich in fiber. Made with a ' very high percentage of fruit and with the right dosage of sugar (20%). Plum jam must be combined with strong flavors, to create the right contrast.

<https://hidfood.com/confettura-di-prugne>

Tuna



Tuna fillets 200 gr

To create these tasty tuna fillets, the fish, caught in the sea off the Sicilian and Calabrian coasts, is frozen freshly. Then it's cut into slices, put to bleed in running water, placed in stainless steel baskets and cooked only in water and salt in order to keep them intact organoleptic qualities and not to disperse the proteins.



After cooking, the product is cooled and, manually, we proceed to a meticulous peeling and the elimination of the bones. The cleaned slices are then cut into fillets and positioned inside glass jars, filled with water, olive oil, or extra virgin olive oil, from olive trees grown on the slopes of Etna (cultivar Nocellara Etnea). Product appreciated for its quality and versatility of use in the kitchen.



It goes very well with first dishes but it can also be consumed alone or with our aperitif products combined with a good wine in our e-shop.

<https://hidfood.com/filetti-di-tonno>

Extra virgin olive oil



Extra virgin olive oil 750 ml

Hidfood has selected an EVO oil deriving from the Coratina cultivar, one of the best existing cultivars in the panorama of extra virgin olive oil in the world. A fragrant, pleasant oil, suitable for every palate, the spiciness and bitterness, symptoms of great quality of the oil, are present and persistent and make this oil truly exceptional. Suitable for condiments and it is recommended to taste it with toasted bread to really appreciate its properties.

<https://www.hidfood.com/olio-extravergine-di-oliva>

Wine

Tenute Cesaroni Rosso Conero - LE BARBATELLE



At the sight of ruby red color intense with purple reflections. On the nose with tones of cherry and small berries, in particular raspberries and strawberries, with floral nuances of violet. Velvety, soft and balanced taste that exudes freshness. Taking care to decant the wine before tasting it, Rosso Conero goes best with dishes with a greater structure and succulent: grilled Florentine, stews, braised meats, game or game, large meat first courses.

Grape variety: Montepulciano d'Abruzzo 85% - Sangiovese 15%

Serving temperature: 18 °C

Alcoholic content: 13,5%

Ancona - Marche

<https://hidfood.com/rosso-conero-dop>

Wine

Tenute Cesaroni Lacrima di Morro D'Alba DOP Le Barbatelle



Red Wine with excellent consistency. On the nose the intensity is penetrating and long persistence of floral scents reminiscent of rose and violet.

The typical floral and fruity aromas of the undergrowth re-explode on the palate.

He loves dishes rich in aromas and spices: curry, saron, allspice, pink peppers, especially when supported by good softness and alcoholicity. Its specialties are, however, the traditional first courses of Italian cuisine: try it on bucatini all'amatriciana or pennette all'arrabbiata, not to add much more.

Grapes: Lacrima di Morro D'alba

Alcoholic content: 13,5%

<https://www.hidfood.com/lacrima-di-morro-dalba>

Wine

Tenute Cesaroni Pecorino Terre Di Chieti IGT - LE BARBATELLE



Wine with a light yellow color, with greenish reflections. The fruits that compose it take possession of the aromas that emerge from this wine, giving it an enveloping taste, but at the same time delicate and fresh. Its young and fragrant structure suggests it can be served with seafood dishes, both traditional and modern cuisine. Excellent in combination with first courses in white fish sauces (risotto and spaghetti with clams) and with a vegetable base. Excellent too on fried small fish and squid, sole and grilled sardines.

Grape variety: Pecorino d'Abruzzo

Serving temperature 12°C

Alcohol content: 13%

Chieti - Abruzzo

<https://www.hidfood.com/pecorino-igt-cesaroni>

Wine

Tenuta Cesaroni Verdicchio DOP Castelli di Jesi



Wine with fresh aromas of wild flowers, with hints of green apple and perceptible hints of bitter almonds. The soft and harmonious taste with delicate citrus and herbaceous emanations, expressing the purest and most honest example of Verdicchio. The young and fragrant structure of the wine suggests pairing with first courses containing white fish sauces (risotto and spaghetti with clams) or those based on vegetables.

Denomination: Verdicchio DOP

Grapes : 90% Verdicchio - 10% other vines
(Chardonnay-Trebbiano-Malvasia)

Serving temperature: 11-12%

Alcoholic content: 13%

Ancona - Marche

<https://hidfood.com/verdicchio-dop>

Wine

Tenute Cesaroni Sparkling White Wine - LE BARBATELLE



The wine has a pale lemon color, crystalline with a fast and lively froth. Soft and delicate bouquet with floral and fruity notes of green apple and fresh celery. In the mouth it is dry and fresh, with final pleasant vegetal notes and light persistent of fresh almond.

Wine that works best with fresh summer dishes, such as mixed salads with legumes, boiled eggs, veggie pies, rice salads, celery with soft cheese, ham do lce, margherita pizza, crostini of bread and raw tomatoes. Excellent as an aperitif.

Vine: Verdicchio and Chardonnay

Alcohol content: 11% VOL.

Serve at 8-10 °C.

Ancona - Marche

<https://www.hidfood.com/vino-bianco-frizzante>

Wine

Tenute Cesaroni Dessert Liqueur Wine and Peaches



Sweet white wine with peaches produced using white wine from Marche and added to suitably processed fruit peaches.

Appearance straw yellow color, the nose has an intense and fresh scent of peach and an imperceptible hint of bitter almond.

Suitable for dry pastry dessert, almond or hazelnut pies, but it expresses itself very well also paired with blue cheeses like Gorgonzola.

Ingredients: Verdicchio white wine -peaches (25%) - sugar - aromas.

Alcoholic content: 12%

<https://www.hidfood.com/vino-e-pesche>



Hidfood has more than 1200 food and wine companies divided for the Italian and foreign market. Hidfood guarantees high quality products, also taking care of the logistics to allow the final customer to receive the selected products anywhere in the world. In addition, Hidfood offers the opportunity to create a line of Private Label products. With a minimum order of 24 pieces for all gastronomy products and 700 pieces for wines and oil.



«When I taste a product that i'm selecting for Hidfood, I imagine the emotion and wonder of who will taste it raw or in a special cooked dish.

All this gives me the strength and belief that I'm doing the right job!!»

THANK YOU FOR YOUR ATTENTION!

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