



The Sicilians

Marmelade, Jam and Gelee



Let me introduce myself?

My aim will be to make known to the Sicilians and to the Italians all the secrets and goodness of this kitchen, which always stood out for the variety of ingredients and for the particular taste that they counted among the most original existing in the world.

Maybe you taccere of presumption, it may be true, but I think the presumption is my only flaw.

*Sughi del Principe
Artigiani del gusto*

The Sicilians

Marmelade, Jam and Gelee

Orange marmelade



Net Weight: 200 gr.

Ingredients:

Orange 60% pulp, sugar, orange peel 10%, gelling agent: natural pectin.

Fruit content: 70 gr. to 100 gr.

Total sugar: 50 gr. to 100 gr.

Use: ideal for a healthy breakfast. Opened keep refrigerated and use within 10 days



Lemon marmelade

Net Weight: 220 gr.

Ingredients:

Lemon pulp 60%, sugar, lemon peel 10%, gelling agent: natural pectin

Fruit content: 70 gr. to 100 gr.

Total sugars: 50 gr. to 100 gr.

Use: ideal for a healthy breakfast. Opened keep refrigerated and use within 10 days

Natural product

Products without added colors or preservatives

The Sicilians

Marmelade, Jam and Gelee



Mandarins marmelade

Net Weight: 200 gr.

Ingredients:

**Chopped mandarins 60%,
sugar, mandarin peel 10%, gelling
agent: natural pectin.**

Fruit content: 70 gr. to 100 gr.

Total sugar: 50 gr. to 100 gr.

**Use: ideal for a healthy breakfast.
Opened keep refrigerated and use**



Marmalade oranges and Pistachios

Net weight: 200 gr.

Ingredients:

**Orange pulp 60%, sugar,
orange peel 10%, pistachio 5%,
gelling agent: natural pectin.**

Fruit content: 70 gr. to 100 gr.

Total sugar: 50 gr. to 100 gr.

Contains allergens



**Use: ideal for a healthy breakfast.
Opened keep refrigerated and use**

Natural product

Products without added colors or preservatives

The Sicilians

Marmelade, Jam and Gelee

Citrus marmelade and carrots

Net weight: 200 gr.

Ingredients:

Pulp orange 30%, sugar, orange zest 5%, lemon pulp 20%, lemon peel 5%, carrots 10%, gelling agent: natural pectin. Fruit content: 70 gr. to 100 gr.

Total sugar: 50 gr. to 100 gr.



Use: ideal for a healthy breakfast. Opened keep refrigerated and use within 10 days

Oranges and ginger marmelade

Net weight: 200 gr.

Ingredients:

Orange pulp 60%, sugar, orange peel 10%, ginger 5%, gelling agent: natural pectin. Fruit content: 70 gr. to 100 gr.

Total sugar: 50 gr. to 100 gr.



Use: ideal for a healthy breakfast. Opened keep refrigerated and use within 10 days

Natural product

Products without added colors or preservatives

The Sicilians

Marmelade, Jam and Gelee



Carrot jam

Net Weight: 200 gr.

Ingredients:

**Carrots 70%, sugar, lemon juice,
gelling agent: natural pectin.**

Fruit content: 70 gr. to 100 gr.

Total sugar: 50 gr. to 100 gr.

**Use: ideal for a healthy breakfast.
Opened keep refrigerated and use
within 10 days**



Figs jam and almonds

Net Weight: 200 gr.

Ingredients:

**Figs pulp 70%, sugar,
almonds 5%, lemon juice, gelling
agent: natural pectin.**

Fruit content: 60 gr. to 100 gr.

Total sugar: 50 gr. to 100 gr.

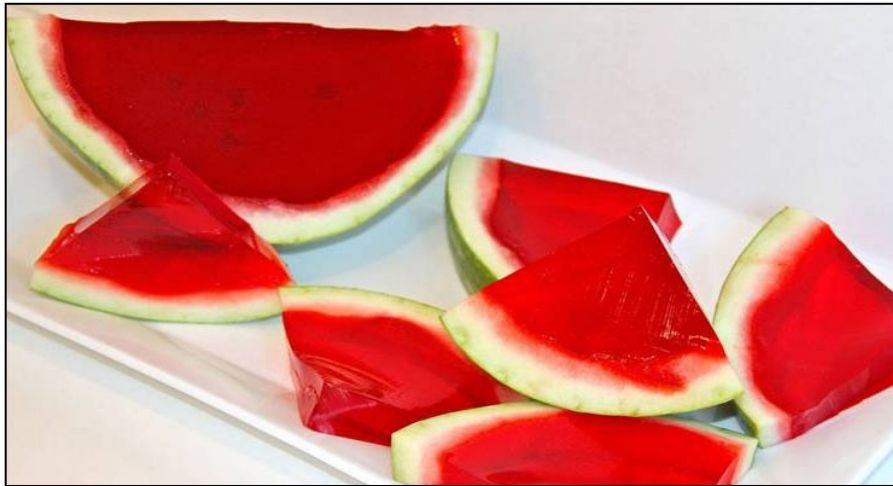
**Contains allergens
Use: ideal for a healthy breakfast.
Opened keep refrigerated and use
within 10 days**

Natural product

Products without added colors or preservatives

The Sicilians

Marmelade, Jam and Gelee



Watermelon and chocolate jelly

Net weight: 200 gr.

Ingredients:

Watermelon 70%, sugar, chocolate 5%, lemon juice, gelling agent: natural pectin.

Fruit content: 70 gr. to 100 gr.

Total sugar: 50 gr. to 100 gr.

Contains allergens

**Use: ideal for a healthy breakfast.
Opened keep refrigerated and use within 10 days**

Natural product

Products without added colors or preservatives

The Sicilians



Natural product

Products without added colors or preservatives

The Sicilians

Gelee



Cerasuolo di Vittoria wine gelee

Net weight: 200 gr.

Ingredients:

**Cerasuolo di Vittoria wine 60%,
sugar,
gelling agent: natural pectin.
Wine used: 60 gr. to 100 gr.**

**Total sugar: 50 gr. to 100 gr.
Use: Ideal with Sicilian cheeses
like Ragusano, saffron goat
cheese.**

**Opened keep refrigerated and
use within 10 days**



Nero d'Avola wine gelee

Net weight: 200 gr.

Ingredients:

**Nero d'Avola wine 60%,
sugar,
gelling agent: natural pectin.
Wine used: 60 gr. to 100 gr.**

**total sugars: 50 gr. to 100 gr.
Use: Ideal with cheeses like
parmesan, castelmagno, taleggio
and caciocavallo
Opened keep refrigerated and use
within 10 days**

Natural product

Products without added colors or preservatives

Gelee



Marsala wine gelee

Net weight: 200 gr.

Ingredients:

**Marsala wine 60%, sugar,
gelling agent: natural pectin.**

Wine used: 60 gr. to 100 gr.

Total sugars: 50 gr. to 100 gr.

Use: Ideal with cheeses like

gorgonzola and ragusano

**Opened keep refrigerated and use
within 10 days**



Insolia wine gelee

Net weight: 200 gr.

Ingredients:

**Wine "insolia" 60%, sugar,
gelling agent: natural pectin.**

Wine used: 60 gr. to 100 gr.

Total sugar: 50 gr. to 100 gr.

**Use: Ideal with cheeses like
taleggio and mozzarella**

**Opened keep refrigerated and use
within 10 days**

Natural product

Products without added colors or preservatives

The Sicilians

Gelee



Malvasia wine gelee

Net weight: 200 gr.

Ingredients:

Wine Malvasia 60%, sugar,
gelling agent: natural pectin.
Wine used: 60 gr. to 100 gr.

Total sugar: 50 gr. to 100 gr.
Use: Ideal for cheeses like ricotta
or Robiola.
Opened keep refrigerated and use
within 10 days



Zibibbo wine gelee

Net weight: 200 gr.

Ingredients:

Wine Zibibbo 60%, sugar,
gelling agent: natural pectin

Wine used: 60 gr. to 100 gr.

Total sugar: 50 gr. to 100 gr.

Use: Ideal with cheeses like ,
castelmagno,taleggio
Opened keep refrigerated and use
within 10 days

Natural product

Products without added colors or preservatives

The Sicilians

Gelee



Bacchus tears

Net Weight: 120 gr.

Ingredients:

**Wine "Nero d'Avola" 60%, sugar, food traces of gold 23 carat, gelling agent: natural pectin.
Wine used: 60 gr. to 100 gr.**

Total sugar: 50 gr. to 100 gr.

Use: Ideal with cheeses like parmesan, castelmagno, taleggio and caciocavallo.

Opened keep refrigerated and use within 10 days

Wedding of Bacchus

Net Weight: 120 gr.

Ingredients:

**Wine "Prosecco" 55%, sugar, rose petals 5%, traces of gold 23 carat food, gelling agent: natural pectin.
Wine used: 60 gr. to 100 gr.**

Total sugar: 50 gr. to 100 gr.

Use: Ideal for soft cheese rind and / or washed.

Opened keep refrigerated and use within 10 days

