



*Santomiele®*

## **Santomiele Fig in Cuisine**

*Dried in the sun and wind  
Washed with salt, lemon and water  
Without sulphites*

Santomiele company is located a few kilometers away from the archaeological area of Paestum in the Cilento National Park.

A land where figs of the *Dottato* variety have been cultivated for thousands of years.





### **FIGS WITH THE PEEL**

Every single fig is checked out by our artisans.

They are all pitted for immediate use.

Ideal in any type of cuisine. For sweet and savory croutons. To make pies, dress green salads, to stuff meat.

art AT5

Gr 500





### **PEELED FIGS**

Rare, precious, soft, white, delicate in aroma and flavor.

In cuisine it is recommended to use them individually. Stuffed with creamy cheeses or together with fish, salads. Perfect pairing with bitter chocolate crus

art AT6

Gr 500





## PEELED FIGS AU NATUREL

Individually packaged by hand, like a handcrafted dress.

The pleating of the ivory colored paper enhances the beauty of this masterpiece of nature.

Produced in limited edition

art 120414

Gr 15

*Santomiele*



## PEELED FIGS CARPACCIO

White, soft, made exclusively with peeled figs.  
Hand peeled and sun dried.

It is cut into thin slices with a slicer or by  
manual cut.

It combines perfectly with salads, cheeses,  
meat, fish.

art AA4

Gr 300

## Recipes with Peeled Figs Carpaccio



*pizza with pesto and figs carpaccio*



*fried pizza with figs carpaccio*





### **FIGS WITH THE PEEL CARPACCIO**

Intense in flavors, its aromas are those of wood and honey and its colors are amber. It is cut into thin slices with a slicer or by manual cut.

Pairing is with mature cheeses, game, salads, caviar, salmon

art AA5

Gr 500



## Recipes with Figs with the peel Carpaccio



*Fig carpaccio bundle,  
stuffed with crunchy broccoli,  
borage leaves and anchovies*

## Recipes with Figs with the peel Carpaccio



*Figs Carpaccio and fresh tomino cheese*



## SANTOMIELE FIGS MOLASSES

is obtained by the cold pressing of the dried figs. Used for breakfast it is a strong energizer. Useful for those who suffer from lazy bowel, it is recommended to combine it with yogurt. The molasses combined with cheeses creates a unique taste that recalls ancient flavors. Used in cuisine it creates new recipes. The combinations are endless: from green salads, chicken salads, legume purees, to lacquering meat and fish and more

art AZ, AM; AM2

MI 200,100,40

  
*Santomiele*

MOLASSES IN VEGETABLE SOUPS AND DESSERTS



*Molasses combined with  
berry, vanilla, strawberry  
ice cream creates  
an explosion of freshness with an exotic scent*



*The molasses in legume purées  
and vegetable soups develops  
lingering and velvety aromas  
The vapors transform into clouds... to be  
savored*





## FIG JAMS

Made with *Dottato* cultivar figs and with very little sugar, they are well suitable to being combined with savory and sweet dishes. The color is gold, the flavors are delicate and fresh.

The ingredients, such as vanilla and pears, give the jam new and original notes

art AN figs and vanilla

Gr 212

art AN1 figs and pears

Gr 212





FIGO

*The Cadeau at the Table*

THE SPECIAL GIFT

IDEAL WITH A COCKTAIL

A WELCOME IN HOTELS

  
*Santomiele*





## FIGO

Two *Dottato* cultivar figs wrapped in fragrant bay, citrus and figs leaves

## THE FLAVORS

### LEMON AND WILD FENNEL

*fresh scents of sea and garden*

ART. 226303

### CINNAMON AND ORANGE

*exotic and delicate scents*

ART. 226304

### 100% COCOA DARK CHOCOLATE

*strong and lingering taste*

ART. 226302

art AT4

Gr 15

  
*Santomiele*



## Opificio Santomiele

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