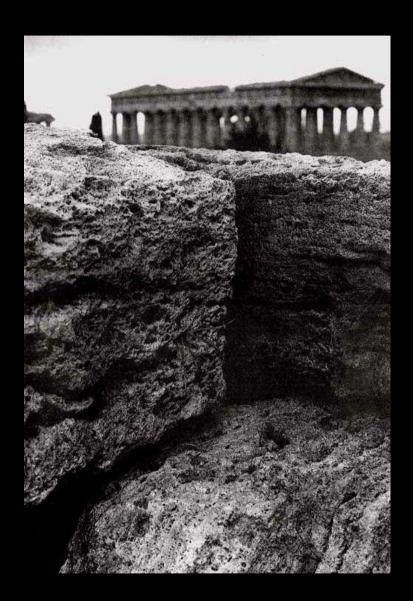


Santomiele Fig in Cuisine

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.

Santomiele



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

500

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







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

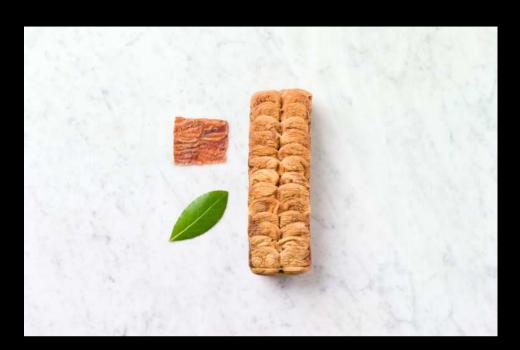


pizza with pesto and figs carpaccio



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



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 art AN1 figs and pears

Gr 212

Gr 212





FIGO

The Cadeau at the Table

THE SPECIAL GIFT

IDEAL WITH A COCKTAIL

A WELCOME IN HOTELS





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





Opificio Santomiele

in the old town of Prignano Cilento (SA), Italy via salita San Giuseppe snc

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