



Recipe by Denis Dianin

# Line Selezione

## DolceFrutta Bakery

The **DolceFrutta Bakery** line is strictly composed of fresh fruit (70%) subjected to a semi-candying process (45 ° Bx) so delicate that its quality remains intact.

When immersed in its juice and thickened, it lends itself to countless applications such as filling and decorating baked goods, fresh or frozen.

**Advantages**  
 Does not freeze at negative temperatures. Withstands cooking.  
 Semi-dense syrup that keeps the fruit and gives structure to the filling.  
 Ready to use, after opening it should be stored in the refrigerator.

**Inspiration**  
 Strudel, filling for mousse and brioches, pallet for semifreddo, spoon desserts.

**Storage**  
 18 months in a cool, dry place.  
*Open:* in the refrigerator at +/- 4 ° C.

**Packaging**  
 2 cans of 2,9 kg.



Whole black cherries  
70% fruit



Whole strawberries  
70% fruit



Whole forest fruits  
70% fruit



Green apple cubes 9x9  
70% fruit



Whole blueberries  
70% fruit



Pear cubes 9x9  
70% fruit



Peach cubes 9x9  
70% fruit

