



Line Selezione



Recipe by Roberto Rinaldini

Line Selezione

Candied Fruit

The **Candied Fruit Selection** comes into being by exploiting **Cesarin's** experience in traditional candying and manually selecting the fruit.

Calibrated fruit, fresh Italian raw materials and all the care of expert hands guarantee the quality of each piece, to offer you the pleasure of savouring the tastes of our tradition.



Orange peel. Cups, quarters, 7x80 slices, slices, cubes 6x6, 9x9, 12x12



Mandarin peel. Cubes 4x4



Diamond citron peel. Cups, cubes 9x9, 12x12



Lemon peel. Quarters, 6x60 slices, 6x6, 9x9 cubes

✓ **Advantages**
Minimum candying 75 ° Bx.
Regular calibration of the pieces.

🍷 **Inspiration**
Sicilian cassata, leavened anniversary products, muffins, plum-cake, ice cream.

🕒 **Storage**
12/18 months in a cool and dry place; for a taste and an unchanged colour, we recommend storage at 0/5°C.

📦 **Packaging**
5kg boxes
Orange slices: 4kg boxes.



Natural cherries 18-20, 20-22



Calibrated candied whole fruit



Mixed fruit salad 9x9



Ginger slices of 8x45



Mix Panettone Diamond

For those who do not accept compromises, the **10x10 Academy Cubes** are born prepared by dicing candied **Navel Orange quarters**, **Costa Amalfi Lemon** and **Pink Grapefruit**.



The choice of Sal De Riso

ACADEMY 10X10

Selezione

Orange Navel 10x10

Lemon Costa Amalfi PGI 10x10

Pink Grapefruit 10x10

