



Recipes by Davide Comaschi

Line Selezione Profumi D'Italia



Small establishments that produce autochthonous varieties of fruits with inimitable organoleptic properties, guaranteed by a privileged geographical position and by traditional cultivation methods.

These are the characteristics that give life to Cesarin's Profumi D'Italia Line, a range that is ready to be used wherever you want to give a pleasant fresh and fruity note: in the preparation of anniversary leavened products, baked goods, ice creams, frozen desserts and in all the recipes derived from the imagination of professional artisans.

Late Mandarins from Ciaculli from the slow Food Presidium, limoncello made from lemons from Sorrento, bergamot from calabrian orchards and finally Sicilian blood oranges PGI from the Catanese plains are at the start of a journey to discover the best fruit of Italy.

✓ Advantages

Many uses.
Can be used in a piping bag.
Natural flavour.

🍪 Inspiration

Leavened, single portions, variegation for ice cream, semifreddo.

🌡 Storage

6 months at temperature 18°C.
12 months at temperatures - $18^{\circ}\text{C}</math>.$

📦 Packaging

2 containers of 3,5 kg.



Sicilian blood oranges PGI



Bergamot



Limoncello



Late mandarins from Ciaculli



Pink grapefruit