



**MENU**



*Recipe  
Book*



**Swiss Chalet**  
FINE FOODS







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91027  
6/29 oz/cs



91003  
6/89 oz/cs



91033  
1/352 oz/

Pomodorina



## Skirt Steak Alla Pomodorina

### Skirt Steak Alla Pomodorina

- 8 oz Skirt Steak
- 2 gr Haco Belarom Seasoning

#### Marinade

- 2 oz MENU Pomodorina Sauce
- 3 gr Hacomat Seasoning
- 2 oz Extra Virgin Olive Oil
- 2 oz Garlic, sliced

#### Mixed Vegetables

- 1 oz Zucchini, cubed
- 1 oz Beets, cubed
- 1 oz Turnips, cubed
- 1 oz Yellow squash, cubed
- 2 oz Butter

#### Other

- ½ oz Cilantro, chopped
- 1 ea Pita
- 1 oz Spanish White Cheese, crumbled

### Skirt Steak Alla Pomodorina

**Marinade** - Mix pomodorina sauce, extra virgin olive oil and garlic together and set aside.

**Skirt Steak** - Season steak with belarom seasoning and then place the steak in marinade and let sit over night in refrigerator. Sauté skirt steak for 3 mins on each side or until desired temperature.

**Mixed Vegetables** - Sauté vegetables in butter and season with Hacomat seasoning. Then grill the pita bread and cut into triangles.

Cut the skirt steak into slices and then place on top of mixed vegetables. Place pita triangles on each side of meat and garnish with crumbled white cheese and cilantro, or as desired.





91035  
6/29 oz/cs  
Arrabbiata

## Baby Octopus with Polenta

### Baby Octopus with Polenta

- 5 oz Baby Octopus
- 4 oz MENU Arrabbiata Sauce
- 5 gr Haco Fish Stock
- 1 oz Red wine
- Extra virgin olive oil
- 2 oz Polenta
- 1 Garlic clove, sliced
- Chopped Parsley
- Salt & Pepper (to taste)

### Baby Octopus with Polenta

Make fish stock according to package instructions and set aside. In a frying pan add oil and sauté the baby octopus, add garlic and cook for 30 seconds, deglaze with the red wine. Add fish stock, arrabbiata sauce and cook for 5 minutes. Adjust the sauce with salt and pepper. Make the polenta following the instructions on the package. Place the polenta on a plate and the octopus on top garnish with fresh chopped parsley.



91038  
6/28.2 oz/  
Soleggiati



91040  
6/88 oz/cs

## Whole Grain Pasta with Soleggiati & Artichoke

### Whole Grain Pasta with Soleggiati & Artichoke

- 6 pces MENU Soleggiati
- 4 oz Whole Grain Pasta
- 5 oz HACO Saffron Cream Soup, finished
- 1 oz Goat Cheese
- 5 pces MENU Artichoke Quarters
- Green Onions (sliced)

### Whole Grain Pasta with Soleggiati & Artichoke

Cook saffron cream according to package instructions. Cook whole grain pasta in salted water until desired doneness. Mix together pasta with saffron cream, soleggiati, and artichoke quarters, blend well. Serve in desired plate or bowl with reserved saffron cream on bottom and pasta on top, garnish with goat cheese and green onions.







91002  
6/89 oz/cs  
Whole Artichoke  
with Stem

## Stuffed Artichokes with Prosciutto

### Stuffed Artichokes with Prosciutto

- 6 slices Prosciutto (Sliced Thin)
- 1 oz Breadcrumbs
- 2 oz Goat Cheese
- 1 tbsp MENU Black Olive Cream
- 6 pces MENU Whole Artichoke with Stem
- 6 pces MENU Soleggiati (chopped fine)

### Stuffed Artichokes with Prosciutto

Cut stems off of artichokes and set aside. Mix goat cheese, black olive cream, and chopped soleggiatti together. Open artichoke tops and stuff with cheese mixture. Wrap prosciutto around artichoke and top with bread crumbs. Bake in preheated oven at 350° for 8 minutes.



91013  
6/27 oz/cs  
Grilled Artichokes

## Seared Salmon with Grilled Artichokes and Key Lime Beurre Blanc

### Seared Salmon with Grilled Artichokes and Key Lime Beurre Blanc

- 8 oz Salmon
- 1 qt Warm Water
- 5 oz HACO Veloutee Paste, finished use 2oz to serve
- 1 cup Heavy Cream
- 2 Key Limes (Juiced)
- 1 pinch Basil (Julienned)
- 1 tbsp Extra Virgin Olive Oil
- 1 oz Unsalted Butter
- ½ oz Herb Seasoning
- ½ ea MENU Grilled Artichokes
- 3 ea MENU Soleggiati (Julienned)

### Seared Salmon with Grilled Artichokes and Key Lime Beurre Blanc

Mix warm water, veloutee paste and bring to a boil. Lower heat and simmer, add juice of key limes, basil and butter and mix well. Finish with cup of heavy cream, remove from heat and set aside. Season salmon with herb seasoning, sear with extra virgin olive oil until you get a nice caramelization on each side. Put in preheated oven at 350° and bake for 4-6 minutes until medium well or as desired. Garnish salmon with basil, serve with sauce and grilled artichokes and soleggiati.





91018  
6/88 oz/cs  
Artichoke Quarters  
in Oil/Herb

## Artichoke Harmony of Vegetables and Garlic Pizza

### Artichoke Harmony of Vegetables and Garlic Pizza

- 2 clove Garlic, minced
- 6 oz Mozzarella Cheese (Shredded)
- 3 oz MENU Pomodorina Sauce
- 3 oz MENU Artichoke Quarters in Oil/Herb
- 2 oz MENU Harmony of Vegetables
- 1 tbsp Extra Virgin Olive Oil
- Pizza Dough (Ready Made)

### Artichoke Harmony of Vegetables and Garlic Pizza

Preheat oven at 450°. Heat a medium skillet with extra virgin olive oil and add garlic, cook and stir for less than 1 minute. Add Artichoke quarters and stir and coat in garlic and oil, remove from heat. Spread Pomodorina sauce over prepared pizza dough, spread on top the shredded mozzarella cheese, than the artichoke quarters with garlic, and finish topping with harmony of vegetables. Place in preheated oven and bake for about 20 minutes or until the crust is golden brown.



91001  
6/27 oz/cs  
Artichoke Heart  
Sauce (Cold Prep)

## Artichoke & Chicken Stuffed Manicotti over Saffron Four Cheese Sauce

### Artichoke & Chicken Stuffed Manicotti over Saffron Four Cheese Sauce

- 4 oz Chicken Breast
- 4 oz Ricotta Cheese
- 4 Manicotti
- 2 oz Grated Parmesan Cheese
- 3 oz MENU Artichoke Heart Sauce (Cold Process)
- 3 oz Haco Four Cheese Sauce
- 2 cups Water
- 1 tbsp Extra Virgin Olive Oil
- ½ tsp Hacomat Seasoning
- 3 oz Haco Saffron Cream Soupmix
- 1 qt Water
- Salt & Pepper to taste

### Artichoke & Chicken Stuffed Manicotti over Saffron Four Cheese Sauce

Roughly chop the chicken breast and cook in a pan with olive oil, allow to chill. Cook the manicotti in hot salted water once cooked chill in cold salted water. Prepare the Four Cheese sauce and Saffron Cream Soupmix as per directions on the packaging, combine and keep warm. In a food processor mix the chicken breast, ricotta cheese, grated parmesan cheese and artichoke heart sauce. Adjust with salt and pepper as desired. Stuff the manicotti with the chicken filling. Serve the manicotti with the saffron four cheese sauce.



### Floridian Antipasto



91028  
6/94 oz/cs  
Antipasti Gitano

#### Floridian Antipasto

- 3 oz Small Shrimp
- 2 oz MENU Antipasti Gitano
- 1/2 Avocado (Sliced into chunks)
- 1 tbsp Hacomat Seasoning
- Fresh Cilantro, to taste

#### Floridian Antipasto

Cook shrimp in salted water until pink and cool. Mix all ingredients and season with hacomat seasoning. Plate on desired plate and garnish as desired.



### Frittata



91014  
6/28 oz/cs  
Harmony of  
Vegetables

#### Frittata

- 2 Eggs
- 2 oz MENU Harmony of Vegetables
- 2 slices Prosciutto
- 1 oz Parmesean Cheese
- 1/2oz Fresh Oregano
- 1 tbsp Extra Virgin Olive Oil
- MENU Arrabbiata Sauce (garnish)
- Salt & Pepper to taste

#### Frittata

Mix all ingredients in bowl and whip to add air. Pour into 1.5" baking ring inside hot sauté pan with olive oil. Pan fry for 30 seconds on high, remove from heat. Bake in preheated oven at 350° for 12 minutes until golden brown. Take prosciutto and pan fry in olive oil until crispy. To plate, pour MENU Arrabbiata Sauce on bottom of plate and place frittata on top and garnish with crispy prosciutto.







### Mix Grill Pizza



91015  
6/29 oz/cs  
Mix Grill

#### Mix Grill Pizza

- 1 oz Grated Parmesean Cheese
- 4 oz MENU Mix Grill
- 3 oz Mozzarella Cheese (shredded)
- 2 oz MENU Pomodorina Sauce
- Pizza Dough (Ready Made)

#### Mix Grill Pizza

Lay out ready made pizza dough and spread the pomodorina sauce on top. Spread mozzarella cheese on sauce, then add mix grill to top. Bake in preheated oven at 450° for 20 minutes or until crust is golden. Serve on desired plate and garnish with parmesean cheese.



91012  
6/26 oz/cs  
Grilled Eggplant

### Pork Wellington with Grilled Eggplant & Demi-Glace Sauce

#### Pork Wellington with Grilled Eggplant & Demi-Glace

- 10 oz Pork Loin
- 1 tbsp Hacomat Seasoning
- 1 qt Edition Culinaire Demi-Glace Sauce, finished use 2oz for serving
- 1 sheet Puff Pastry
- 6 MENU Grilled Eggplant slices
- 1 Egg Yolk

#### Prok Wellington with Grilled Eggplant & Demi-Glace

Coat the pork with hacomat seasoning and pan sear. Take puff pastry, lay out flat and place 3 slices of the grilled eggplant (drained from oil) on top of the pastry sheet. Place the pork loin on top of the eggplant and finish layering with the remaining 3 slices of eggplant. Seal the edges with brushed egg yolk and roll in the pastry sheet. Place in refrigerator for 1 hour and let the dough chill. Take the wellington and bake in a pre heated oven at 400 degrees for 20-25 mins or until golden brown. Remove from oven and allow to rest for about 10 mins. While the wellington is resting prepare the demi-glace sauce as per directions on the packaging. Slice the wellington and serve on a warm platter with 1/2 cup of demi-glace sauce.



91016  
6/28 oz/cs  
Whole Natural Peppers  
with Skin Off

## Zucchini Boat with Vegetables

### Zucchini Boat with Vegetables

- 2 oz MENU Whole Natural Grilled Peppers with Skin Off
- 1 Whole Zucchini, sliced lengthwise
- 1 oz Blue Cheese
- 1 tbsp Hacomat Seasoning
- 2 oz MENU Mix Grill
- Fresh Thyme

### Zucchini Boat with Vegetables

Cut the zucchini in half and hollow out, season with Hacomat seasoning. First place the mix grill on the bottom of the "boat", top with whole natural peppers and then blue cheese. Bake in preheated oven at 350° for 10 minutes or until the cheese is completely melted. Serve on desired plate and garnish with a pinch of thyme.



91011  
6/28 oz/cs  
Grilled Peppers  
with Skin

## Cous Cous with Grilled Peppers

### Cous Cous with Grilled Peppers

- 6 pces MENU Grilled Peppers with Skin (3 yellow, 3 red)
- 4 pces MENU Artichoke Quarters
- 1 tsp Villa Manodori Garlic Infused Olive Oil
- 2 tbsp Villa Manodori Rosemary Infused Olive Oil
- 4 oz Cous Cous
- 1 tbsp Hacomat Seasoning
- Fresh Oregano and Rosemary

### Cous Cous with Grilled Peppers

Cous Cous as desired seasoning with Hacomat. Slice the red and yellow grilled peppers in large slices. Mix cous cous with the peppers, artichoke quarters, fresh oregano, garlic infused olive oil and rosemary infused olive oil, season with Hacomat to taste. Put cous cous in a 4 inch metal ring for plating and garnish with fresh oregano and rosemary.







## Peperonata Pizza



91037  
6/100 oz/cs  
Bell Peppers  
Marinated

### Peperonata Pizza

- 1 oz Grated Parmesean Cheese
- 4 oz MENU Bell Peppers Marinated
- 2 oz Mozzarella Cheese
- Basil (julienned), to taste
- Pizza Dough (Ready Made)

### Peperonata Pizza

Lay out ready made pizza dough and pour the marinated bell peppers on top, add the cheese and then basil. Bake in preheated oven at 450° for 20 minutes or until crust is golden. Serve on desired plate and garnish with parmesan cheese.



91000  
6/27 oz/cs  
Fantasy Peppers

## Crostini with Peppers & Cheese

### Crostini with Peppers & Cheese

- 1 Ciabatta Bread
- 2 oz Toschi Condimento Balsamic Vinegar of Modena
- 3 oz Grated Parmesean Cheese
- 4 oz MENU Fantasy Peppers
- Villa Manodori Garlic Infused Olive Oil
- Fresh Thyme

### Crostini with Peppers & Cheese

Slice ciabatta bread into thick slices and brush the garlic infused olive oil over each slice and toast lightly in oven. Top ciabatta bread with fantasy peppers, parmesan cheese, lightly toast in oven just to melt the cheese, serve on desired plate and then drizzle the balsamic vinegar on top. Garnish with fresh thyme.





91022  
6/28 oz/cs  
Pesto Sauce

## Pesto and Potato Pasta

### Pesto and Potato Pasta

- 1 oz Grated Parmesean Cheese
- 4 oz Pasta (any shape)
- 2 oz Potatoes (boiled)
- 3 oz MENU Pesto Sauce
- Salt & Pepper to taste

### Pesto and Potato Pasta

Boil hot water add salt, add pasta and cook as desired. Take boiled potatoes and cut into cubes and mix with the pesto sauce. Add pasta to potato and pesto mixture and blend well. Serve on any desired plate and top with grated parmesan cheese.



91023  
6/27 oz/cs  
Black Olive Cream

## Pizza with Italian Black Olive Cream and Pesto

### Pizza with Italian Black Olive Cream and Pesto

- 1 oz Grated Parmesean Cheese
- 2 oz MENU Black Olive Cream
- Basil julienned, to taste
- 3 oz Mozzarella Cheese (shredded)
- 2 oz MENU Pomodorina Sauce
- 2 oz MENU Pesto Sauce
- Pizza Dough (Ready Made)

### Pizza with Italian Black Olive Cream and Pesto

Lay out ready made pizza dough and spread the pomodorina sauce on top. Spread mozzarella cheese on sauce, then add basil, black olive cream, and pesto sauce. Bake in preheated oven at 450° for 20 minutes or until crust is golden. Serve on desired plate and garnish with parmesan cheese.







91009  
6/29 oz/cs

91026  
6/89 oz/cs

Baby Onions in  
Balsamic Vinegar

## Beef Short Rib with Cipolline Onions

### Beef Short Rib with Cipolline Onions

- 6 Beef Short Ribs
- 4 oz Haco Espagnole Sauce, finished
- 4 oz Cuisine Sante Tomato Soup Mix, finished
- 1 ea Leek (Sliced & Washed)
- 6 oz Whole Garlic
- 29 oz MENU Baby Onions in Balsamic Vinegar (Cipolline Onions)
- 2 oz Butter
- 1 cup Red Wine

### Beef Short Rib with Cipolline Onions

Braise the short ribs with water, espagnole sauce mix, tomato soup mix and the vegetables in a preheated oven at 350 degrees for 3 hours or until tender. Remove from oven and take out the ribs leaving the sauce. Strain the sauce into a sauce pan and reduce on the stove for 30 mins. Take the Cipolline onions drain and sauté in butter until caramelized, add to the sauce, then add the red wine and reduce the sauce again. Plate the short ribs and pour the red wine sauce over it. Garnish with thyme or as desired.





91017  
6/28 oz/cs  
Boletus in Oil & Herbs

## White Pizza with Porcini Boschetto and Potato

### White Pizza with Porcini Boschetto and Potato

- 1 oz Grated Parmesean Cheese
- 4 oz MENU Porcini Boschetto
- 2 oz Heavy Cream
- 2 oz Cream Cheese (softened)
- 3 oz Mozzarella Cheese (shredded)
- 2 oz Potatoes (boiled)
- Pizza Dough (Ready Made)

### White Pizza with Porcini Boschetto and Potato

In a bowl mix heavy cream with cream cheese and blend well. Peel skin from boiled potatoes and slice. Lay out ready made pizza dough and spread the cream cheese mixture on top. Spread mozzarella cheese on cream, then add boletus in oil & herbs and potatoes. Bake in preheated oven at 450° for 20 minutes or until crust is golden. Serve on desired plate and garnish with parmesean cheese.



91036  
6/27 oz/cs  
Porcini Cream

## Crostini with Porcini Cream & Pancetta

### Crostini with Porcini Cream & Pancetta

- 1 Ciabatta Bread
- 2 slices Pancetta (julienned)
- 2 oz MENU Porcini Cream
- Villa Manodori Rosemary Infused Olive Oil

### Crostini with Porcini Cream & Pancetta

Slice ciabatta bread into thin slices and brush the rosemary infused olive oil over each slice and toast lightly in oven. Pan fry pancetta until crispy and set aside. Top ciabatta bread with porcini cream and spread, top with crispy pancetta and serve.







91008  
6/27 oz/cs  
Mushroom Cream of Truffle

## Beef Wellington with Mushroom Cream of Truffle

### Beef Wellington with Mushroom Cream of Truffle

- 2 lbs Beef Tenderloin
- 3 ea Puff Pastry Sheets
- 32 oz MENU Mushroom Cream of Truffle
- 2 ea Egg Yolk, to brush puff pastry
- Belarom Seasoning for meat
- 4 oz Haco Demi Glace Classique, finished
- 1 qt Water

### Beef Wellington with Mushroom Cream of Truffle

Coat the beef with belarom seasoning vigourously and pan sear until cooked to rare with a nice crust. Take puff pastry sheets lay out and cut into 2" squares, place ½ oz of mushroom truffle cream in each pastry square. Place ½ oz of beef wellington on top of truffle cream on each square. Place a square of puff pastry on top of each square to close and seal with egg yolk using a pastry brush. Place in refrigerator for 1 hour and let the dough chill. In a preheated 350 degree oven place wellingtons on a sheet pan with parchment paper and bake for 15-20 minutes. Remove from oven and allow to cool. While wellingtons are cooling prepare Demi-Glace Classique to package instructions, serve wellingtons with sauce.



91010  
6/28 oz/cs  
Spicy Sauce

## Spicy Burger

### Spicy Burger

- 6 oz Ground Beef 80/20
- 1 tsp Belarom Seasoning for Meat
- 1 Egg
- 1 tsp Extra Virgin Olive Oil
- 3 oz MENU Spicy Sauce (Pizzacosa)
- 1 Burger Bun, lightly grilled

### Spicy Burger

Blend the ground beef with the belarom seasoning. Create a patty and grill to desire temperature and fry the egg in olive oil. Spread spicy sauce on the burger bun. Place the burger in the bun and top with the fried egg and serve.





91020  
6/28 oz/cs  
Caper Berries with  
White Wine Vinegar

## Crostini with Artichoke Heart Sauce and Caper Berries

### Crostini with Artichoke Heart Sauce and Caper Berries

- 1 Ciabatta Bread
- 2 oz MENU Artichoke Heart Sauce (cold process)
- 2 oz MENU Caper Berries with White Wine Vinegar
- Villa Manodori Rosemary Infused Olive Oil

### Crostini with Artichoke Heart Sauce and Caper Berries

Slice ciabatta bread into thin slices and brush the rosemary infused olive oil over each slice and toast lightly in oven. Top ciabatta bread with the artichoke heart sauce, garnish with the caper berries with white wine vinegar and thinly sliced salmon, serve.



91021  
6/35 oz/cs  
Capers in Salt

## Crostini with Porcini Cream and Capers

### Crostini with Porcini Cream with Capers

- 1 Ciabatta Bread
- 2 oz MENU Porcini Cream
- 2 oz MENU Capers in Salt
- Villa Manodori Rosemary Infused Olive Oil

### Crostini with Porcini Cream with Capers

Slice ciabatta bread into thin slices and brush the rosemary infused olive oil over each slice and toast lightly in oven. Take the capers and wash the salt off and soak overnight in water. Slightly roast the capers at 375° for 2 minutes. Top ciabatta bread with the porcini cream, garnish with the capers and fresh thyme, serve.







91004  
6/15 oz/cs  
Onions and  
Orange Sauce

## Pork Eggplant Hor's Deuvre

### Pork Eggplant H'orderve

1 tsp MENU Onions and Orange Sauce  
6 oz MENU Grilled Eggplant  
6 oz Pork Tenderloin  
Hacomat Seasoning

### Pork Eggplant H'orderve

Season pork tenderloin with hacomat seasoning to taste and pan sear until caramelized on both sides. Wrap the grilled eggplant around the pork tenderloin. Cut the tenderloin into 1 inch cubes and place a teaspoon of the onion and orange sauce over each piece. Bake in preheated oven at 350° for 4 minutes. Present on a single plastic fork and serve.



91007  
6/27 oz/cs  
Figs in Marsala  
Sauce

## Tuna Mango Fig Wasabi

### Tuna Mango Fig Wasabi

6 oz	Tuna Steak	3 oz	Sugar Snaps
½ oz	Wasabi	3 ea	Lotus root, sliced, fried, for garnish
½ oz	Sesame Seeds	2 ea	Kumquat, sliced
2 oz	Mango (cubed)	1 gr	Haco Belarom Seasoning
3 oz	MENU Figs in Marsala Sauce	5 gr	Haco Herb Seasoning
½ oz	Onion (chopped)	5 gr	Haco Hacomat Seasoning
1 oz	Tomatoes (chopped)		Cilantro (chopped)
½ oz	Nellie & Joe's Key Lime Juice		
2 oz	Extra Virgin Olive Oil		

### Tuna Mango Fig Wasabi

**Tuna:** Sautè tuna steak encrusted with belarom seasoning, wasabi and sesame seeds. **Mango Salsa:** Mix mango, onion, tomato, 2 oz of the figs in marsala sauce, cilantro and key lime juice together. Finish with 1 oz of extra virgin olive oil and herb seasoning. **Sugar Snaps:** Sautè sugar snaps in 1 oz of extra virgin olive oil and season with hacomat seasoning. Take a 3 inch ring and pack the mango salsa inside for plating. Place mango salsa in the center of any desired plate. Angle cut the tuna steak and place on top of the mango salsa. Garnish with the 1 oz left of the figs in marsala and serve with lotus root and kumquat.

**TO ORDER:** 1 800.347.9477  
Fax: 305.592.1651 . Email: order@scff.com . www.scff.com





### Dessert Pizza

#### Dessert Pizza

- 1 tbsp Felchlin Nocella - Hazelnut Bake Stable Filling
- 1 Fresh Strawberry (sliced in half)
- 1 tsp MENU Strawberries in Balsamic Vinegar
- 4 oz Pizza Dough (store bought)
- Powdered Sugar
- Any flavor Felchlin Topping for garnish

#### Dessert Pizza

Roll out pizza dough in a circular shape. Place the Nocella in the center of the dough, then the strawberries in balsamic vinegar and top with the sliced strawberry. Fold the dough closed and seal the tips of the bottom and top half together. Place in the center of a sheet pan and bake in preheated oven of 350 degrees for 10-15 mins or until golden brown. Remove from oven, let cool and top with powdered sugar and garnish as desired.



91005  
6/16 oz/cs  
Strawberries in  
Balsamic Vinegar



### White Peach Panna Cotta

#### White Peach Panna Cotta

- 1 cup Ponthier White Peach Puree
- 6 oz MENU Panna Cotta
- ½ ltr Fresh Cream
- ½ ltr Milk
- Toschi Amarena Cherries
- Sliced Peaches (garnish)

#### White Peach Panna Cotta

To prepare, pour milk and cream into a 2-quart saucepan and cook over low heat. As soon as the liquid begins to boil, gradually stir in the Panna Cotta and whisk vigorously with a wire whisk until thoroughly blended. Remove the saucepan from the heat, add the white peach puree and mix well. Pour mixture into individual molds and let cool in the refrigerator for at least 2 hours. Top with amarena cherry and sliced peach, serve with juice of amarena cherries mixed with white peach puree and extra cherries as desired.



90047  
6/2.2 lb/cs  
Panna Cotta

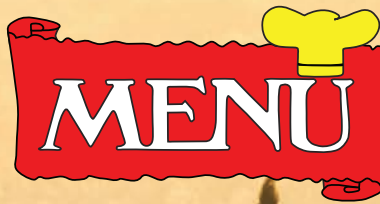




# MENU Forecast Harvest Production Time

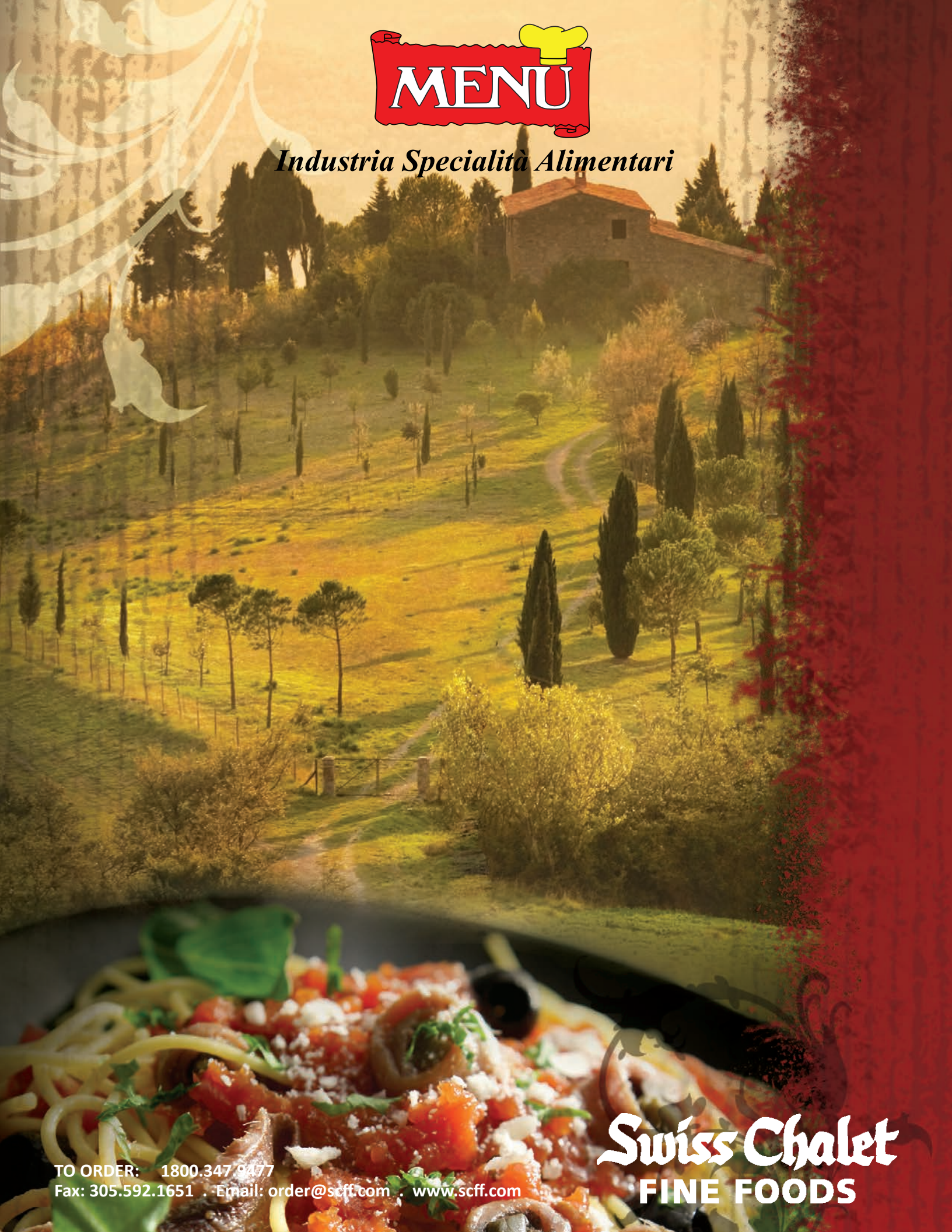
Code	Product Description	FORECAST TO THE PRODUCERS	HARVEST CAMPAIGN ( Start – End )	TIMELINE for FORECAST Up to 100.000 units	TIMELINE for FORECAST Above 100.000 units	PRODUCTION TIME FROM - TO
91027	Pomodorina sauce	MARCH	AUG-SEPT	MARCH	MARCH	AUG - SEPT
91003	Pomodorina sauce	MARCH	AUG-SEPT	MARCH	MARCH	AUG - SEPT
91033	Pomodorina sauce (KG.10 in a pouch)	MARCH	AUG-SEPT	MARCH	MARCH	AUG - SEPT
91035	Arrabbiata (Spicy tomato sauce)	MARCH	AUG-SEPT	MARCH	JANUARY	AUG - SEPT
91038	Soleggiati (Semi - dried tomatoes)	MAY	JUNE-JULY	DECEMBER	MAY	AUG - SEPT
91040	Soleggiati (Semi - dried tomatoes)	MAY	JUNE-JULY	DECEMBER	MAY	AUG - SEPT
91002	Carciofo alla Giudia (Giudia artichokes)	NOVEMBER	MAR-MAY	JANUARY	NOVEMBER	MAR - MAY
91013	Carciofi alla griglia (Grilled artichokes)	NOVEMBER	MAR-MAY	JANUARY	NOVEMBER	MAR - MAY
91018	Spaccarciofi freschezza (Artichokes quarters in oil)	NOVEMBER	MAR-MAY	JANUARY	NOVEMBER	MAR - MAY
91001	Salsa cuori di carciofo (Artichoke hearts sauce)	NOVEMBER	MAR-MAY	JANUARY	NOVEMBER	MAR - MAY
91028	Antipasto Gitano	JANUARY	NO SEASON	MARCH	JANUARY	SEPT-JUNE
91014	Mix armonia di verdure (Mixed sliced Vegetables)	JUNE	OCT-DEC	SEPTEMBER	JUNE	NOV - FEB
91015	Mix grill	APRIL	SEP-OCT	JUNE	APRIL	SEPT - OCT
91012	Melanzane grigliate (Grilled eggplant)	APRIL	SEP-OCT	JUNE	APRIL	SEPT - OCT
91016	Peperoni alla brace (Whole Natural Grilled Pepper without skin)	APRIL	SEP-OCT	JUNE	APRIL	SEPT - OCT
91011	Peperoni alla griglia (Grilled peppers skin - on)	APRIL	SEP-OCT	JUNE	APRIL	SEPT - OCT
91037	Peperonata della casa (Bell Peppers Marinated)	APRIL	SEP-OCT	JUNE	APRIL	SEPT - OCT
91000	Peperoni fantasia (Fantasy Peppers)	APRIL	SEP-OCT	JUNE	APRIL	SEPT - OCT
91022	Pesto genovese (Pesto genovese sauce)	APRIL	JUNE-OCT	JUNE	APRIL	SEPT-JUNE
91023	Crema di olive (Black Olive cream)	6 Months before production	NO SEASON	DECEMBER	6 Months before production	All year around
91009	Cipolline all'aceto Balsamico (Balsamic vinegar onions )	APRIL	JUL-AUG	JUNE	APRIL	OCT - DEC
91026	Cipolline all'aceto Balsamico (Balsamic vinegar onions )	APRIL	JUL-AUG	JUNE	APRIL	OCT - DEC
91017	Funghi porcini "boschetto" (Porcini mushrooms "Boschetto")	APRIL	MAY-JUNE	JUNE	APRIL	OCT - JUN
91036	Crema ai funghi porcini (Porcini mushrooms cream)	APRIL	MAY-JUNE	JUNE	APRIL	OCT - JUN
91008	Crema di funghi prataioli al tartufo (Mushroom Cream of truffle)	JUNE	OCT-JUNE	AUGUST	JUNE	OCT - JUN
91010	Pizzicosa (Spicy sauce)	6 Months before production	NO SEASON	DECEMBER	6 Months before production	All year around
91020	Frutti d'Cappero all'aceto (Caper berries in vinegar)	JUNE	SEP-OCT	AUGUST	JUNE	OCT - JUN
91021	Capperi in sale (Capers in salt)	JUNE	SEP-OCT	AUGUST	JUNE	OCT - JUN
91004	Salsarancia cipolle (Sauce with onions and orange)	6 Months before production	OCT-JAN	DECEMBER	6 Months before production	All year around
91007	Salsa fichi (Fig sauce )	6 Months before production	JUNE-SEPT	DECEMBER	6 Months before production	All year around
91005	Salsafragola ac.balsam. (Strawberry in bals.vinegar sauce)	6 Months before production	MAY-JUNE	DECEMBER	6 Months before production	All year around
90047	Panna cotta (Cream dessert mix)	6 Months before production	NO SEASON	DECEMBER	6 Months before production	All year around





# MENU

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