



**DALLE CUCINE DI LIVIO PESLE**

## LIVIO PESLE WINE JELLIES & SAUCES ARE LOW FAT OR NO FAT HEALTHY FOOD

Livio Pesle continues an old family tradition of wine and liquor making. The wines utilized for the preparation of his products originates mainly from the grapes cultivated in the vineyards of his winery in the middle of the best cru of **Colli Orientali del Friuli Cru Rosazzo**. The qualities utilized are the autochthonous varieties such as **Picolit, Verduzzo Friulano, Tocai Friulano, Refosco dal Peduncolo Rosso, Schiopettino, Pignolo**.

They are the major ingredients of all "**From the Kitchen of Livio Pesle**" products whether they are wine jellies or sauces and condiments, studied to dress and match the modern cooking dishes, the fast sophisticated cuisine, and the food of the great Italian and international tradition.

All the products are low calories, no fat, except for a small percentage of extra virgin olive oil from Gargano hills in Puglia, Italy which is utilized in a few products only. The average calories per serving are 30/40; consider that 20g of product allows a generous utilization and provides elegant and satisfying extra flavour to your meal. Besides the wine, one ingredient present in all products is the **Apple Pectin**. In the wine jellies and cocktail jellies the **Apple Pectin** contains amounts in the average to 1.5% of the total which means 50mg per serving. The beneficial effects of the Apple Pectin, a natural fibre, are widely known. It reduces the cholesterol level in the blood, facilitates digestion, delays the absorption of the sugar in the blood, cleans the colon and much more according to recent studies about the beneficial effects of the apple.

**Jar Size:** 100ml. **Packaging Dimension:** 6 units per case 18.5 X 12.5 X 10.5



### VERDUZZO WINE JELLY - (without alcohol)

Traditionally **Verduzzo Friulano**, typical dessert wine, have been used to couple strong and tasty cheese like *Gorgonzola*, or aged traditional *Italian Montasio*. This jelly is produced cooking old **Verduzzo Friulano**, aged in wood barrels, which gives to it a nice dark yellow colour. The warm and wine taste is maintained intact although all the alcohol has been evaporated.

*It is perfect with **Blue Cheese, Roquefort, Stilton Cheese.***

**Ingredients:** dealcolized wine 55%, cane sugar, apple pectin, natural flavours.

**UPC** 8032668 663183 **CODE:** LP 183



### PICOLIT WINE JELLY - (without alcohol)

The oldest and most well known autochthonous wine from Friuli, comparable to the most appreciated sweet wines, is used to produce this delicate jelly which maintains in full the typical almond fragrance. This golden coloured wine Jelly is perfect if combined with **foie gras**. Much more fresh than other wine jellies like Sauternes or Vin Santo does not cover the delicate taste of the **goose liver**.

*Great paired with **light cheese, ricotta, goat cheese.***

**Ingredients:** dealcolized wine 55%, cane sugar apple pectin, natural flavours.

**UPC** 8032668 663176 **CODE:** LP 176



### CHIMICHURRI JELLY - (without alcohol)

Inspired by the well known **Argentinian sauce**, this jelly is obtained cooking in a blend of **Merlot** and **Cabernet Sauvignon**, dry herbs and fresh garlic. The herbs used are mainly parsley and origano. A chili sauce is added at the end to give the right sharp taste to make this condiment the **right barbecue jelly**.

*Recommended also with **any roast meat.***

**Ingredients:** dealcolized wine 55%, cane sugar apple pectin, natural flavours.

**UPC** 8032668 663206 **CODE:** LP 206

Imported by: Samora's Fine Foods & Gifts  
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### SPICY HIPPOCRATICUM WINE JELLY - (without alcohol)



In the old days **Vinum Hypocraticum** was a popular drink in Europe and considered a Medicinal Liqueur, it was prepared with the infusion of selected spices in a generous red wine. The original receipt of this liqueur is the base of this jelly. The wine utilized is **Refosco dal peduncolo rosso** in which a bouquet of spices have been soaked for 15 days, during the dealcoholizing process a special chili sauce is added to enrich the spicy taste with a hot character, which makes this jelly a fusion between the traditional Central European taste and the Mediterranean chili and garlic flavor.

*This fusion of culinary traditions results in a unique jelly studied to be combined with smoked ham, smoked poultry, lamb meat, hot sausages, very strong cheese and also bitter dark chocolate.*

**Ingredients:** dealcolized wine 55%, cane sugar apple pectin, natural flavours.

**UPC** 8032668 663190 **CODE:** LP 190

### MODENA BALSAMIC VINEGAR JELLY - (without alcohol)



I have selected a very good **Modena Balsamic Vinegar**, produced by a small farm which utilizes only the juice of grapes produced by them in the area of **Modena**. The cooked grape juice and the vinegar utilized are produced in an artisan way and have not been aged.

The **Modena Balsamic Vinegar** is then reduced by simmering it for a very long time, never exceeding a temperature of 60° Celsius. The result is a rich mild jelly which has the right combination between sweetness and sour like it can be found in one expensive **Aceto Balsamico Tradizionale di Modena**. If diluted with plain water and Extra Virgin Olive oil it makes a fantastic dressing for your salad.

*Perfect with Parmesan Cheese; also recommended with roasted meats, fish carpaccios and for any use suggested for the Aceto Balsamico di Modena Tradizionale.*

**Ingredients:** Modena balsamic vinegar 30%, reduced grape juice 20%, dealcolized wine, cane sugar, apple pectin.

**UPC** 8032668 663213 **CODE:** LP 213

### BISHOFF WINE JELLY - (without alcohol)

Hundreds of years ago another cured wine was very popular, similarly to the **Vinum Hypocraticum** which was prepared with red wine and spices, **Bishop** or **Bischof** wine was made with aged white wine and citrus fruits. Following the original receipt, found in the archives of my family, have studied the composition of this jelly by adding to the citrus fruits ginger, horse radish and dill making so a moderately hot very delicate condiment for *Smoked Salmon* and *Lax*.

*It goes with all kind of smoked fish but is also a surprising elegant complement for Prosciutto Crudo, Speck and Bresaola.*

**Ingredients:** dealcolized wine 55%, cane sugar apple pectin, natural flavours

**UPC** 8032668 663220 **CODE:** LP 220

# LIVIO PESLE

## Artisan Cocktail Jellies from Italy “the small jar with big flavour”

Livio Pesle continues an old family tradition of wine and liquor making. The wines utilized for the preparation of his products originates mainly from the grapes cultivated in the vineyards of his winery in the middle of the best cru of **Colli Orientali del Friuli Cru Rosazzo**.

### Non-Alcoholic Cocktail Jellies

- Balsamic • Verduzzo • Picolit •
- Chimichurri • Hypocraticum



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**Balsamic Jelly:** A rich mild jelly which has the right combination between sweetness and sour like an expensive Aceto Balsamico Tradizionale di Modena. If diluted with plain water and Extra Virgin Olive oil it makes a fantastic dressing for your salad. **Perfect with Parmesan Cheese; also recommended with roasted meats, fish Carpaccio and for any use suggested for the Aceto Balsamico di Modena Tradizionale.**

**Verduzzo Wine Jelly:** This jelly is produced cooking old Verduzzo Friulano, aged in wood barrels. *It is perfect with Blue Cheese, Roquefort, Stilton Cheese.*

**Picolit Wine Jelly:** The oldest and most well known autochthonous wine from Friuli, comparable to the most appreciated sweet wines, is used to produce this delicate jelly which maintains the full typical almond fragrance. This golden coloured wine Jelly **is perfect if combined with foie gras. Great paired with light cheese, ricotta, goat cheese.**

**Chimichurri Wine Jelly:** Inspired by the well known Argentinean sauce, this jelly is obtained cooking in a blend of Merlot and Cabernet Sauvignon, dry herbs and fresh garlic. The herbs used are mainly parsley and oregano. A chili sauce is added at the end to give the right sharp taste to make this condiment the **right barbecue jelly. Recommended also with any roast meat.**

**Hypocraticum Wine Jelly:** In the old days Vinum Hypocraticum was a popular drink in Europe and considered a Medicinal Liqueur; it was prepared with the infusion of selected spices in a generous red wine. The original receipt of this liqueur is the base of this jelly. The wine utilized is Refosco dal Peduncolo Rosso in which a bouquet of spices have been soaked for 15 days, during the dealcoholizing process a special chili sauce is added to enrich the spicy taste with a hot character, which makes this jelly a fusion between the traditional Central European taste and the Mediterranean chili and garlic flavor. **This fusion of culinary traditions results in a unique jelly studied to be combined with smoked ham, smoked poultry, lamb meat, hot sausages, very strong cheese and also bitter dark chocolate.**

LIVIO PESLE SHELF TALKER – CODE: LP-SHTK  
Ask for this with your order.