



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 Roazzo. The qualities utilized are the autochthonous varieties such as Picolit, Verduzzo Friulano, Tocai Friulano, Refosco dal Peduncolo Rosso, Schioppettino, 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 small percentage of crude extra virgin olive oil from Gargano hills in Puglia Italy utilized in few products only.

The average calories per serving are 30/40 considered a 20 gr. quantity of product, which allows a generous utilization of all the products to grant elegant and satisfying extra flavor to your meal.

Beside the wine, one ingredient present in all products is the Apple Pectin. In the wine jellies and cocktail jellies the Apple Pectin contained amounts in the average to the 1,5% of the total which means 50 milligrams per serving. The beneficial effects of the Apple Pectin, a natural fiber, 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.

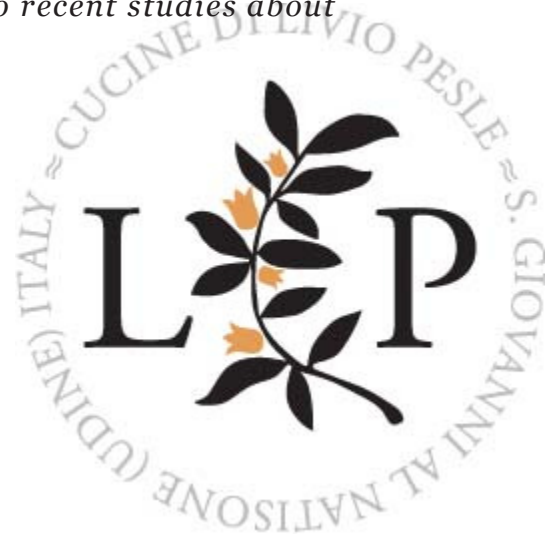
Thank you for your interest in the products of Livio Pesle.

Please see inside this booklet the variety of:

Wine Jellies

Cocktail Jellies

And Authentic Sauces



Call **ATALANTA** Corporation today: 908.351.8000

Wine Jellies Selection from the Kitchen of Livio Pesle

MODENA BALSAMIC (ACETO) 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 by them produced 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 have 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 Pannesan Cheese is recommended also with roasted meats, fish carpaccios and for any use suggested for the Aceto Balsamico di Modena Tradizionale.

INGREDIENT STATEMENT: Modena balsamic vinegar 30%, reduced grape juice 20%, dealcolized wine, cane sugar, apple pectin

JAR SIZE: 6 OZ. / 170 GR



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.

INGREDIENT STATEMENT: dealcolized wine 55%, cane sugar apple pectin, natural flavours

JAR SIZE: 6 OZ. / 170 GR



www.liviopesle.com

Call **ATALANTA** Corporation today: 908.351.8000



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*.

INGREDIENT STATEMENT: dealcolized wine 55%, cane sugar apple pectin, natural flavours

JAR SIZE: 6 OZ. / 170 GR.



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 colored 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*. Is also matching very well light cheese, *ricotta*, goat cheese.

INGREDIENT STATEMENT: dealcolized wine 55%, cane sugar apple pectin, natural flavours

JAR SIZE: 6 OZ. / 170 GR.



www.liviopesle.com



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 have been evaporated.

It is perfect if coupled with Blue Cheese, Roquefort, Stilton Cheese.

INGREDIENT STATEMENT: dealcoholized wine 55%, cane sugar apple pectin, natural flavours

JAR SIZE: 6 OZ. / 170 GR.



VINUM HIPPOCRATICUM WINE JELLY

(without alcohol)

In the old days **Vinum Hippocraticum** 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.

INGREDIENT STATEMENT: dealcoholized wine 55%, cane sugar apple pectin, natural flavours. JAR SIZE: 6 OZ. / 170 GR.



Cocktail Jellies Selection from the Kitchen of Livio Pesle

BELLINI COCKTAIL JELLY

(without alcohol)

Famous bars and hotels in Venice have made this cocktail universally known. I propose to you this version as a jelly without alcohol, made like the cocktail with *Prosecco* White Wine dealcoholized and white peach juice. The result is one very elegant jelly to spread on toasts or biscuits for tea or breakfast or to be innovatively used by putting two tea spoons of this solid jelly in a champagne cup and pour over the champagne, the jelly will not melt and will remain solid releasing to the champagne a delicate taste of Bellini Cocktail. Finished the drink eat the jelly from the bottom of the glass. A new way to serve champagne or sparkling wine.

INGREDIENT STATEMENT: dealcoholized white wine

*46%, peach juice 46%,
cane sugar, apple pectin, flavors.*

JAR SIZE: 5,3 OZ. / 150 GR.



COSMOPOLITAN COCKTAIL JELLY

(without alcohol)

Cranberry, blackberry juice and Triple Sec extract are the basic of this unique jelly. Spread it on biscuits for a sophisticated snack or serve with yogurt ice cream.

With the cocktail: just scoop one jelly ball with a melon baller and put it in the martini glass, pour over the Cosmopolitan Cocktail, the ball will not melt, eat it after the drink. One irresistible way of serving the Cosmo.

INGREDIENT STATEMENT: purified water 70%, fruit juice concentrate, cane sugar, apple pectin, flavors
JAR SIZE: 5,3 OZ. / 150 GR.



Sauces selection from the Kitchen of Livio Pesle

WINE AND TOMATO BLOODY MARY

TOMATO KETCHUP

(without alcohol)

The base of this sauce is a generous **Tocai Friulano** white wine cooked, in which the best quality **Italian Triple Tomato Concentrate** have been incorporated.

The mixture white wine and tomato develops a very interesting taste, the addition of all the traditional dressing of a very good **Bloody Mary cocktail**, and a concentrate vodka aroma gives to this ketchup a distinctive strong **Bloody Mary** flavor, without alcohol. This is not a **Bloody Mary** mix, it is a new ketchup ideal to be served as a dip with *snacks, chips, crackers* but also excellent dressing for *hamburgers, spare ribs, BBQ meat*.

If mixed with tomato juice and ice makes a tasty and thick **Virgin Mary** and of course strengthened with **Vodka** and little tomato juice one unforgettable thick cocktail.

INGREDIENT STATEMENT: Dealcolozed white wine 75%, tom concentrate, cane sugar, onion, garlic, celery, worchestershire sauce, spices, salt, chili sauce, flavours, apple pectin.

JAR SIZE: 240 ml



FISH SAUCE LEMON LIME

(without alcohol)

From the Croatian Adriatic Coast comes the habit to dress the broiled and steamed fish with a sauce composed by garlic, lemon, olive oil and parsley.

Lemon Lime sauce inspires from this traditional condiment, the base though is naturally, the dealcoholized wine into which Extra Virgin Olive Oil, Lemon and Lime juice freshly squeezed, garlic are incorporated with the right quantity of apple pectin.

The result is a unique delicate condiment for steamed or broiled fish.

INGREDIENT STATEMENT: Dealcolozed white wine 75%, cane sugar, lemon juice, extra virgin olive oil, origan, ginger, garlic, spices, chili, salt, flavours, apple pectin.

JAR SIZE: 240 mlS



Call **ATALANTA** Corporation today: 908.351.8000

CURRY SAUCE

(without alcohol)

This is a very delicate **Curry Sauce**, with no fat no cholesterol.

Absolutely without cream is very low in calories as well.

The base is White Wine and Apple Juice, in which a Curry Powder imported directly from India have been incorporated with the right dose of apple pectin.

This sauce is moderately hot and can be used to give flavor to any sauce you have made or served directly on cooked vegetables, chicken, white meats and fish.

INGREDIENT STATEMENT: *Delocalized white wine 75%, sugar, fresh aromatic herbs, lemon juice, spices, fruit concentrate, salt, onion, garlic, chili, flavours, apple pectin.*

JAR SIZE: 240 ml



cane



WINE AND PICKLED GHERKINS SAUCE SKOFF

(without alcohol)

During the cooking process I add to the wine funnel and spinach, than drain the pickled gherkins and blend them with a very good white wine vinegar, add this sauce to the wine and thicken with apple pectin.

The result is a pale green sauce perfect for Prosciutto Crudo, Salame, Wurstel and hot dogs.

In Italy is used to decorate the plates of *Antipasto all'Italiana* (Mixed slices of salame, speck, bacon, prosciutto crudo).

INGREDIENT STATEMENT: *Dealcolozed white wine 65%, wine vinegar, pickled gherkins, cane sugar, mustard, salt, flavours, spices, spinach, apple pectin.*
JAR SIZE: 240 ml



www.liviopesle.com

Call **ATALANTA** Corporation today: 908.351.8000

SUGHETTO SAUCE

(without alcohol)

This is a real unique sauce with a distinctive roast flavor, which derives from the onions, carrots and garlic slowly sautéed in Extra Virgin Olive oil.

This base is incorporated in **Cabernet Red Wine** which have been quickly boiled with dried wild mushrooms and spices.

The contrast with the anchovies flavor make of this unique sauce a perfect dressings for Lobsters, Scampi, Crabs as well as Chicken and white meats in general. Very good simply on bread.

INGREDIENT STATEMENT: Dealcolozed red wine 50%, purified water, cane

sugar, extra virgin olive oil, onion, carrots, tomato concentrate, cheek peas, mustard, salt, garlic, chili, spices, flavours, apple pectin.

JAR SIZE: 240 ml



UNIVERSAL BALSAMIC SAUCE LP 17

(without alcohol)

This is the Italian version of the well known **Worchesteshire_Sauce.**

Italian because all **17** ingredients are typical of the Italian gastronomy. The base of this sauce is the **Modena Balsamic Vinegar**, mixed with anchovies, fruit concentrate and one chili sauce.

This is a no fat no cholesterol dressing for all kind of salads, meats, fish, eggs etc.

For salad suggest to mix it with 50% Extra Virgin Olive Oil to obtain a unique gourmet vinaigrette.

INGREDIENT STATEMENT: Modena balsamic vinegar 60% dealcolized red wine, anchovies extract, fruit concentrate, cane sugar, salt, spices, chili sauce, apple pectin, flavours.

JAR SIZE: 240 ml



www.liviopesle.com

Call **ATALANTA** Corporation today: 908.351.8000

Antiche ricette e vini preziosi per il gioiello della cucina



www.liviopesle.com