



Sandro
VANINI
Delizie da vivere

Sandro Vanini fruit mostarda The fruity-spicy delight from southern Switzerland.

Sandro Vanini SA still manufactures their products using original recipes, just like grandfather Vittorio Vanini did when starting in 1871. Today, Sandro Vanini offers a wide range of high-quality fruit specialities. The cornerstone for Sandro Vanini's success is the use of selected fruit, as well as its gentle processing in accordance with Swiss quality standards.

Choice, premium fruit such as figs, pears, oranges, pineapple, quinces and ginger are candied, pureed and spiced, depending on the kind. This creates the inimitable taste of Sandro Vanini's sweet and spicy mustard sauces.

www.sandrovani.ch

 A **HAECKY** Group company



Emmi
KALTBACH

Emmi KALTBACH Masterpieces from the cave.

The ideal cave environment, a controlled location and the best care: only the best wheels from selected dairies make it into the sandstone cave in Canton Luzern's Kaltbach. The cheese rests there until it reaches its perfect level of ripeness. As the humid, mineral-charged cave air makes the curd soft, flavourful and aromatic, our cave masters refine it by carefully brushing, salting and turning the wheels. Until the cheese achieves that inimitable taste and is worthy of the KALTBACH seal.

KALTBACH Le Gruyère AOP

The taste of our KALTBACH Le Gruyère AOP is mainly one thing: unique. Thanks to the special environment, our classic develops a superb, fruity aroma, forming a natural, rustic brown rind. Nature's own very special proof of maturity: the finest of salt crystals enclosed within its slightly tender curd.

www.emmi-kaltbach.com

Deliciel
PATISSERIE  SURFINE

Sandro
VANINI
Delizie da vivere

Emmi
KALTBACH

Rediscovering a classic
Try our **KALTBACH**
cheese tartlets with
Sandro Vanini fruit mostarda





Deliciel
PATISSERIE  SURFINE

The most exquisite baked goods by Deliciel
**Premium products made
with top-quality ingredients.**

Since 1971, Deliciel AG in Birrenstorf has been creating premium patisseries, confections and savoury baked goods with much love for their products, a high regard for quality and professionalism. Great dedication, an awareness for the tradition of Swiss craftsmanship using fine raw materials sourced from Switzerland, and great passion for good food are the ingredients for our newly created KALTBACH cheese tartlets with sweet and spicy mustard sauces.

“We continuously sampled and improved our compositions, until we were finally convinced by the taste. It is exactly this love of detail that determines the way we operate and that is evident in every cheese tartlet.”

Deliciel – a good choice.

Please don't hesitate to contact us:

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 A **HAECKY** Group company

Created for you by Deliciel's master bakers

Eight taste experiences for the discerning gourmet.



KALTBACH Le Gruyère AOP pure
The little tartlet with cave-ripened cheese is made with the finest traditional ingredients.



KALTBACH Le Gruyère AOP with pear mustard sauce
The cheese tartlet with a French flair.



KALTBACH Le Gruyère AOP with ginger mustard sauce
The cheese tartlet with tropical roots.



KALTBACH Le Gruyère AOP with quince mustard sauce
The cheese tartlet with Iberian sun.



KALTBACH Le Gruyère AOP with orange mustard sauce
The cheese tartlet with a Mediterranean character.



KALTBACH Le Gruyère AOP with pineapple curry mustard sauce
The cheese tartlet with Asian sophistication.



KALTBACH Le Gruyère AOP with green fig mustard sauce
The cheese tartlet with Oriental spice.



KALTBACH Le Gruyère AOP with red fig mustard sauce
The cheese tartlet with fruity-spicy sweetness.