



Traditional Sardinian Sweets



Dolsena
Tradizione e Passione



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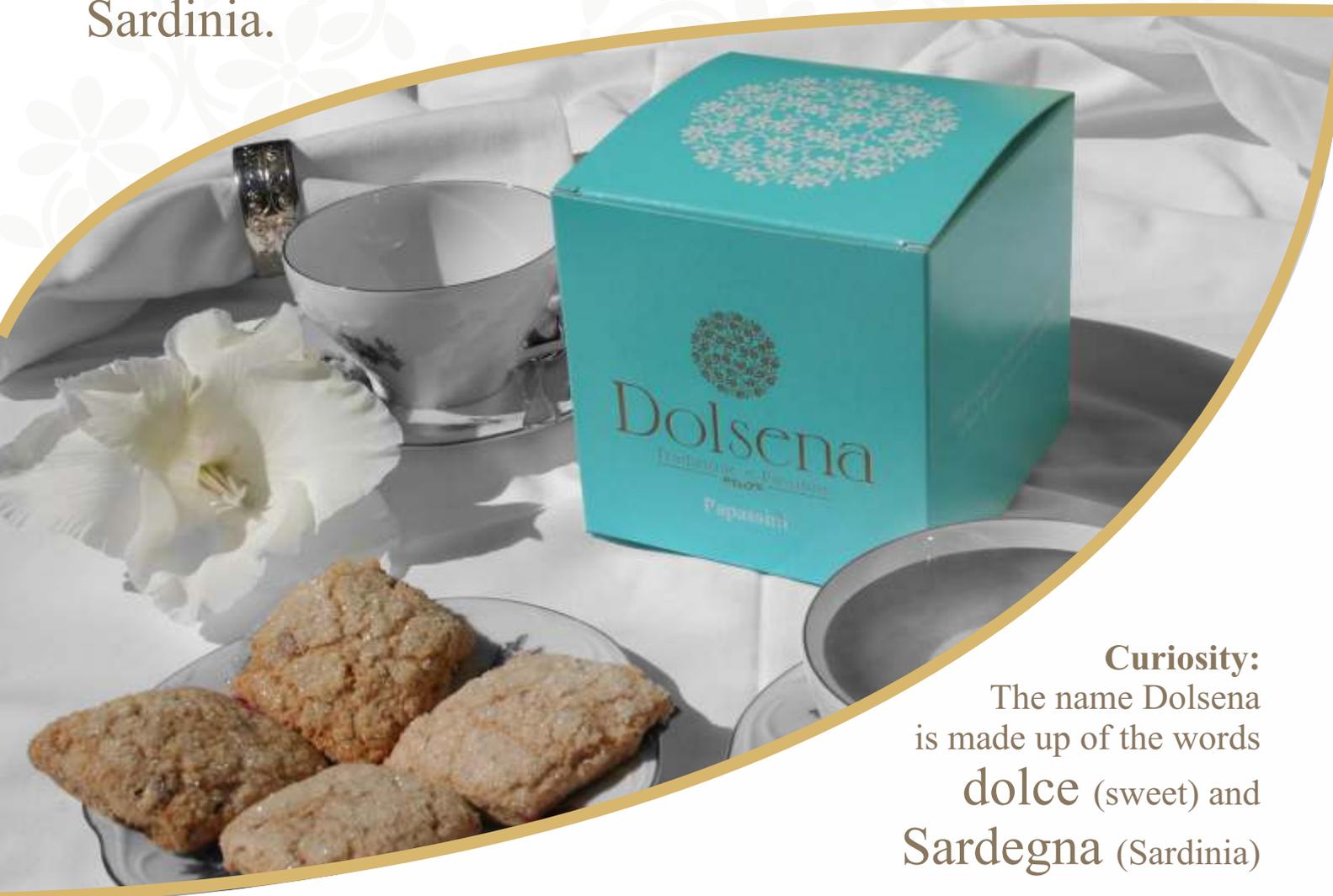
Dolsena
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"Dolsena" "Dolsena" is the brand that provides typical Sardinian biscuits, made according to the old, tasty and natural recipes.

Our aim is to produce biscuits of high quality, tasty because made only of natural and selected ingredients, as walnuts, hazelnuts, almonds, cooked grape must, sultanas, fresh eggs and real citrus zest.

Due to the use of the best ingredients and to the single-portion wrapping we can provide natural products that keep for long time their unadulterated characteristics, the flavours and scents of our land...

Sardinia.



Curiosity:
The name Dolsena is made up of the words **dolce** (sweet) and **Sardegna** (Sardinia)

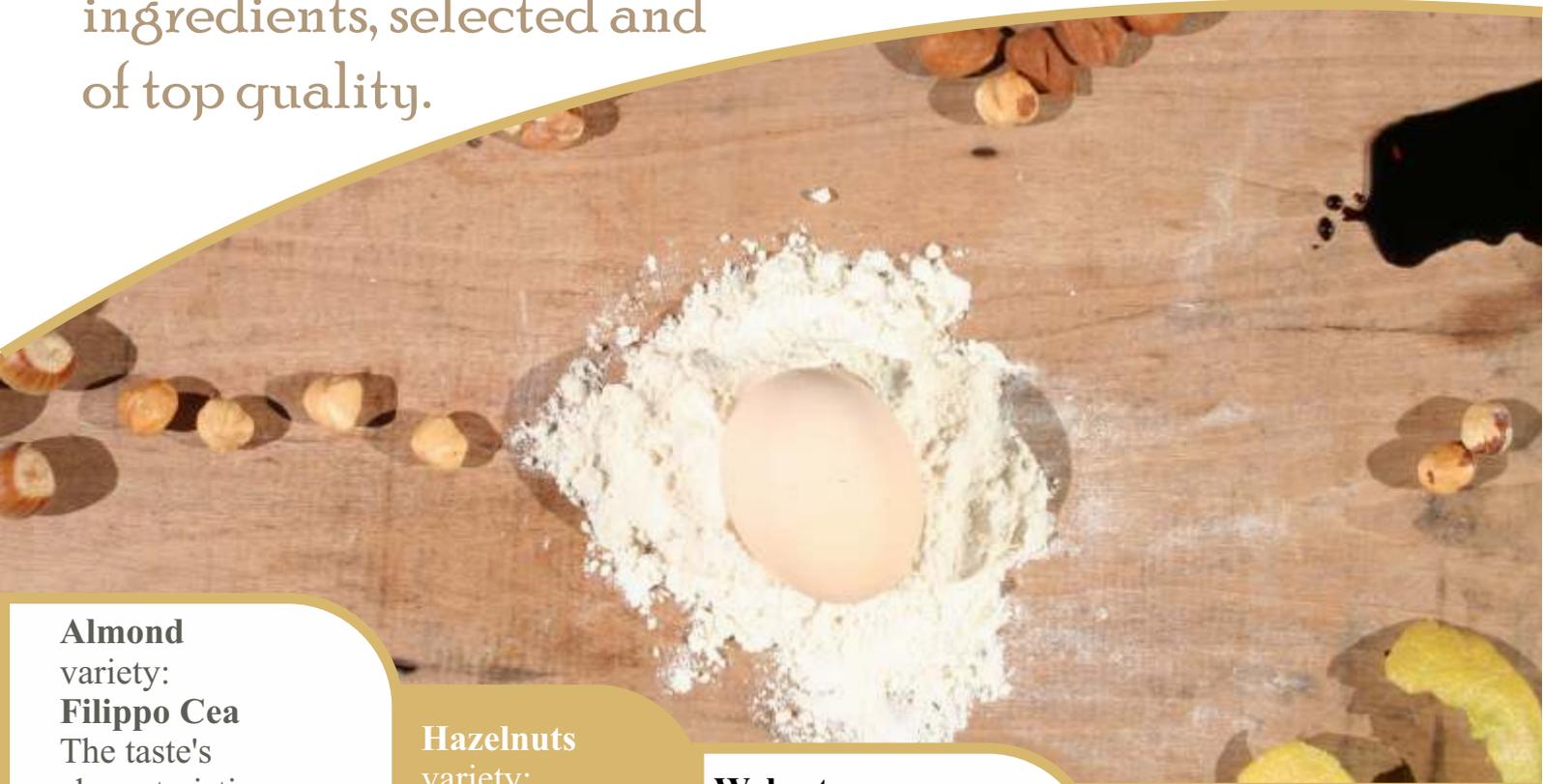
The logo shows the **fiordaliso spinoso** (Italian name) or *centaurea horrida* (Latin name), an endangered botanical species, found only in few coastal areas of Sardinia, especially on the cliffs; it is often called a living fossil, because its origins go back to thirty million years ago.





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Only Italian and Sardinian ingredients, selected and of top quality.



Almond

variety:

Filippo Cea

The taste's characteristics are: intense taste of casein, a full balanced flavour with a reminder of wheat and white flowers, and the elegant long-lasting after-taste, due to its richness of aromatic oils, that make this brand unique and unbeatable.

Hazelnuts

variety:

Tonda Gentile Romana

Wrapped in airtight bags to save flavour and taste. The texture is compact and crunchy, the taste is extra-fine and the flavour persistent.

Walnuts

variety:

Lara

Lara walnuts are washed only in potable water. Sometimes, walnuts on the market have the shells bleached with sodium chlorite to improve their appearance. This procedure can deteriorate the kernel quality. Characteristics of this variety are: a milder taste and less fat content than the other varieties.

Cooked grape must (Sapa)

It can be defined as grape syrup and is made of must not yet fermented. Within twenty-four hours of the grape pressing it is simmered in a steel and copper pot over low and constant fire; the long and slow simmering allows the making of a very thick and sweet must that can be kept for a long time, retaining intact its characteristics.

Eggs

All eggs used for our biscuits are fresh eggs from Sardinian farms, using the traditional feeding of the hens method, on the ground and not in hen battery.

Fresh citrus zest

Only real lemon or orange fresh zest, without additives and/or preservatives.





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Amaretti

These biscuits are present at all the festive occasions in Sardinia; made with the right balance of sweet and bitter almonds and flavoured with real lemon zest to obtain a delicate taste and flavour. The almonds shelling is done directly by us in order to keep high the quality of the final product.

Ingredients:

- sweet almonds (37%)
- sugar
- egg white
- bitter almonds (6%)
- powdered whey protein
- fresh lemon zest

May contain traces of other nuts, wheat and milk

Shelf-life 3 months



Simplicity

180 grams

LINE

Mini-box

90 grams

LINE

Elegance

260 grams





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Mori di Sapa

Typical biscuits from Mamoiada, locally known as "papassinu nigheddu" and prepared during the most beloved and honoured holiday of the year: Saint Anthony Abbot's day. Made of cooked grape must, sultanas, walnuts, hazelnuts and fresh orange zest. They are traditionally prepared in three phases: **the preparation of the mixture; an interval of twelve hours; the cooking.**

Their sweetness is mostly due to the abundance of sultanas and cooked grape must.

Shelf-life 4 months

Ingredients:

- durum wheat flour
- raisins (27%)
- cooked grape must (16%)
- roasted hazelnut (11%)
- walnuts (9%)
- sugar
- water
- orange zest
- star anise seeds

May contain traces of other nuts, milk, egg and sulfites.



Simplicity

250 grams

LINE

Mini-box

125 grams

LINE

Elegance

250 grams





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Papassini

The most known and beloved biscuits of the Sardinian tradition; they have a rhombus-like shape. Their name comes from the noun papassa, that in Sardinian language means sultana. In every village on the island the biscuits are made in a different way. We chose the Mamoiada version, with lots of sultanas, walnuts, hazelnuts and fresh eggs.

Ingredients:

wheat flour
sugar
margarine (not hydrogenated vegetable oils and fats (palm, coconut, sunflower)
walnut (9%)
roasted hazelnut (9%)
raisins (9%)
fresh eggs
semi-skimmed milk
baking powder (ammonium bicarbonate, sodium acid pyrophosphate, sodium bicarbonate, calcium carbonate)
lemon zest

**May contain traces
of other nuts**

Shelf-life 4 months



Simplicity

180 grams

LINE

Mini-box

80 grams

LINE

Elegance

220 grams





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