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DELL'AMI: DELICIOUS!

*Rare, beautiful, remarkable and of course delicious to taste.
This is what you can be assured of with all products from the
dell'ami collection.*

With over twenty years of research, expertise, tasting and working closely with our suppliers, we are confident that you will enjoy our olives, Mediterranean vegetables, antipasti, oils, vinegars, pestos, sauces and rice. We have taken the time to understand each of our individual suppliers. We find the very best by tracking down specialist regional producers with unique and often historical products. Buying directly from the producers, we know exactly what is so special about the products that we are bringing to you and delight in sharing our knowledge.

Bespoke mixes and flavours can be developed by our dedicated team based at our factory in Battersea. We produce our own pesto, hummus, dressings, capers and olive combinations. You can select from our collection or we can work with you to make something completely original.

The dell'ami collection is constantly evolving as we continue creating and tasting. We enjoy our part in the process; we hope that you and your customers will enjoy yours...

*Over twenty years of
research, expertise &
tasting...*

PROVENANCE

Dell'ami Olives

At dell'ami we select product based on the taste, quality and also the provenance and dedication of the producers.

Dell'ami olives come from France, Italy, Spain, Greece and Morocco. The reason for this diversity is because we know that each of these countries has specific attributes relating to their olive production. History, climate and the approach of our selected suppliers all play a part. Dell'ami olives are harvested using traditional methods by artisan producers. To us, it is all about relationships.

France struggled following a severe frost in 1956 to re-establish their olive groves. Production is still small but growing. Our supplier has been working in Nimes since 1912; supplying dell'ami exclusively within the UK.

Italy has the combination of soil, climate and local traditions, often specific to a particular region, that give Italian olives their unique qualities. Our Italian supplier has been curing olives since the 1930's.

Spain is the largest olive growing country in the world. The olives that we have selected are from the regions of Andalucía and Extremadura, where they are still harvested by hand in the traditional way.

Greece. For a large crisp Halkidiki you need a good water supply, because of that we choose farms around Thessaloniki in the North. Kalamata are slightly different, ours are grown on farms around Sparta, in the southern Peloponnese. In the hot dry climate the olives ripen slowly and are harvested late, giving a very fruity olive with a rich dark skin.

Morocco provides us with the intense natural black olives, perfect for tapenades and pasta dishes. Our supplier has been a leading olive producer in the Marrakech region since 1948.

Olive Size Grades – Number of Olives per Kilo

Each harvest, olives are graded by size, below is the vast range of sizes available to the discerning olive connoisseur.

Super Mammouth	91/100	Extra Large	201/230
Mammouth	101/110	Large	231/260
Super Colossal	111/120	Superior	261/290
Colossal	121/140	Brilliant	291/320
Giant	141/160	Fine	321/350
Extra Jumbo	161/180	Bullets	351/380
Jumbo	181/200		





...AND DEDICATION

Antipasti - Risotto Rice - Oils - Vinegars - Mustards - Pestos

The same attention to detail is taken when sourcing the other areas of the dell'ami collection.

Lilliput capers are picked by hand in Morocco, chargrilled aubergines with a rich, creamy and soft texture come from Italy and hand-peeled roasted peppers from Spain.

Our risotto rice, selected for its fabulous cooking properties and succulent texture is from a family farm that has grown the highest quality rice since 1904.

Add to this a selection of some of the most elegant, intense and aromatic oils including walnut, truffle, grapeseed and award winning olive oils. We also have some fabulous tasting single variety wine vinegars produced in a similar way to Balsamic but using ingredients such as Moscatel, Spanish Merlot and Riesling wine from Lonsheim.

We have selected mustard from a renowned producer that began as a family business in 1816, using the first mill in the Dijon area built for mustard making.

The dell'ami collection is completed with an exceptional selection of individually created pestos and sauces. These use our own recipes including special ingredients such as basil that is grown specifically for us in Italy. A truly special one is Harissa with rose petals!

All of these have been tasted, re-tasted and tasted some more to ensure that we have a collection of the very finest for our customers.

*...we have a collection
of the very finest for
our customers.*

DELL'AMI OLIVES

Early Harvest - Whole - Pitted - Mixed - Marinated - Stuffed - Sliced

When sourcing olives we recognise the part that the olive tree plays in Mediterranean culture, having been revered and respected for over 50,000 years. Olive groves burst into blossom in the spring, flourish during the summer and are harvested in the autumn. Early Harvest green olives are the first to be picked in September with purple olives following in late October. The intense flavoured black olives complete the harvest in December.

Our olives are traditionally brine fermented to remove bitterness but never pasteurised. They are hand sorted and graded for size. Pitting and stuffing is the last step of the process and only carried out to order. From picking through to curing, pitting and aromatising, it is a labour of love but one that ensures you have the perfect olive to serve to your customers.



EARLY HARVEST



Nocellara del Belice

DA175 (3kg)

A large bright green olive, resembling the shape of a small apple. The flavour is fresh and also has a buttery richness. The texture of the olive should be firm.

Sicily, Italy



Lucques

DA177 (3kg)

Bright green; this olive is firm and meaty in texture. A gently flavoured buttery olive with a hint of almond; the perfect accompaniment to champagne.

Carcassonne, France



Picholines du Gard

DA182 (3kg)

This lightly cured olive delivers a delicate and subtle taste that complements other flavours. Bright green hue with a creamy nutty crispness, highly prized throughout France.

Avignon, France

WHOLE



Bella di Cerignola

DA181 (3kg)

A very large bright green olive. Mild and nutty in flavour with a firm meaty texture. Can be enjoyed with crusty bread to make the perfect rustic snack.

Puglia, Italy



Halkidiki

DA101 (3kg)

Also known as the 'Queen Green' due to its large size. The olive is crisp, firm and has a definite crunchiness. The flavour delivers a tangy undertone.

Halkidiki, Greece



Beldi

DA183 (3kg)

A firm fleshed medium sized green olive. Beldi olives are at the core of Moroccan Foods, used both in tagines and in a spiced marinade as a mezza.

Marrakech, Morocco



Kalamata

DA102 (3kg)

Almond shaped with a rich aubergine colour; this olive is a popular choice. Its meaty texture is combined with a fresh fruity flavour. The only Greek olive with PDO status.

Sparta, Greece



Volos

DA103 (3kg)

The Volos olive is large and round in shape. Its dark purple skin is almost black in colour and very firm. The meat of the olive is luscious, rich and fleshy.

Volos, Greece



Gaeta

DA180 (3kg)

This small, violet olive has a surprisingly fruity and yet slightly tart flavour, almost suggestive of plums or ripe berries. A versatile and fascinating olive.

Lazio, Italy



Coquillos Nicoise

DA179 (3kg)

These are very small, fruity tasting olives with a rich, dark purple flesh. An ideal table olive and perfect to make a truly authentic Salade Niçoise.

Mercia, Spain



Tanches AOC

DA178 (3kg)

Late harvested, tree ripened giving a fruity, sweet flavour and wrinkled skin. This rare olive is unique to Nyons and about the only olive that can be eaten straight from the tree!

Nyons, France

WHOLE MIXED



Italian Mix

DA172 (3kg)

A colourful and attractive mix of Nocellara, Cerignola and Gaeta. This combination of distinctive yet complementary natural flavours is perfect for the real olive lover.

Italy



French Mix

DA176 (3kg)

A delightful mix of bright green crunchy Lucques, sweet and luxurious Tanches and whole sweet garlic.

France

Majestic testament to time: The olive tree might only produce 4 or 5 litres of oil per year, but they keep on going; many for hundreds of years. Some amazingly are still fruiting after 3,000 years.



WHOLE MIXED – MARINATED



Halkidiki with Herb

DA121 (3kg)

This green olive is unique to Greece. They have an elongated shape with a prominent tip at the base. The crunchy texture is balanced with a light herb marinade.

Halkidiki, Greece



Mediterranean Cocktail

DA122 (3kg)

Visually attractive with a vibrant combination of colours from the olives, chopped red peppers and sweet white garlic cloves. The bay leaves provide a delicate fragrance.

Morocco & Greece



Tangiers Mix

DA123 (3kg)

Medium sized olives with chopped red pepper, cumin, garlic and chilli running through. Spicy and gently hot in the tangy finish, this mix evokes colours and flavours of the souk.

Morocco & Greece

PITTED



Halkidiki

DA112 (3kg)

A pitted version of this indigenous Greek olive. Known as 'Queen Green' due to its very large size. Crisp, firm and crunchy with a tangy undertone.

Halkidiki, Greece



Martini

DA174 (3kg)

The ultimate bar olive, pitted Halkidiki are packed in brine only, without any oil, ready to be used in Martinis or any other cocktail for presentation and taste.

Halkidiki, Greece



Kalamata

DA111 (3kg)

This almond shaped olive has a rich aubergine colour to its skin. A meaty texture is combined with a fresh fruity flavour. It is the only Greek olive to have PDO status.

Sparta, Greece



Natural Black Beldi

DA165 (3kg)

A tree ripened dry cured Beldi olive with a gently wrinkled skin. The intense liquorice flavour has a slightly bitter undertone. An ideal table snack which makes a rich tapenade.

Marrakech, Morocco

PITTED MIXED – MARINATED



Athena

DA138 (3kg)

The combination of paprika, red pepper, whole sweet garlic and oregano mixed with green olives creates a rich but balanced taste. A strong colour combination.

Halkidiki, Greece



Basil & Garlic

DA132 (3kg)

A fragrant and savoury marinade, using Italian basil and garlic, wraps around the olives. This pesto style sauce with green olives comes together in an intense punch of flavour.

Marrakech, Morocco



Lemon & Mint

DA131 (3kg)

Feelings of freshness associated with spring and summer come from this recipe. It combines the crispness of mint, zestiness of lemon and tasty rich green olives.

Marrakech, Morocco



Thessaloniki

DA137 (3kg)

A traditional speciality from this region. The aniseed flavour of the fennel infuses beautifully into the large crunchy olives, finished with a sweetness from red pepper.

Halkidiki, Greece

PITTED MIXED – MARINATED (CONTINUED)



Peri Peri

DA139 (3kg)

Large green olives mixed with red peppers, garlic, smoked paprika and chilli, resulting in a hot and richly smoked taste. This is perfect as a bar snack paired with beer.

Marrakech, Morocco



Seasonal

DA135 (3kg)

An antipasti style collection of ingredients that varies based on seasonality. The tangy undertones of the cornichons balance with the green olives and fragrant bay leaves.

Varies based on seasonality



Greek Mix

DA113 (3kg)

A classic favourite where a mixture of Greek olives are dressed with a light herb marinade. The blend of oregano, thyme and rosemary complements the olives.

Greece



Marrakech Bar Mix

DA140 (3kg)

Green and purple olives flavoured with North African Chermoula spice: cumin, garlic, chilli and lemon zest, evocative of a Marrakech souk. A perfect snack with beer.

Marrakech, Morocco



Kefalonia Mix

DA141 (3kg)

Balanced flavours that accentuate the sweetness of the Greek Kalamata and Halkidiki; a little chilli, garlic, red pepper and oregano. Fabulous when mixed into a salad with a good feta.

Greece



Crete

DA124 (3kg)

Fresh orange zest with the aroma of rosemary is an inspired recipe. The sweetness of the Kalamata olive is highlighted and enhanced by the fragrant blend.

Sparta, Greece



Natural Black Beldi with Herbs

DA164 (3kg)

A blend of mediterranean herbs; oregano, thyme and rosemary. The marinade runs delicately over the intense liquorice punch of this rich Moroccan olive.

Marrakech, Morocco

STUFFED



Garlic Stuffed

DA152 (3kg)

Sweet crunchy garlic fills the centre of the crisp green olive. Hand stuffing these olives adds another dimension to the flavour, working perfectly with dry white wine.

Halkidiki, Greece



Pimento Stuffed

DA151 (3kg)

The crunchy green olives are hand stuffed with full flavoured red pepper. This is accompanied by zest of lemon creating a tasteful balance.

Halkidiki, Greece



Mixed Stuffed

DA153 (3kg)

An explosion of flavours, these mammoth Halkidiki are stuffed with orange zest, sweet garlic and natural red pepper. This is complemented by the citrus undertones of fresh lemon zest.

Halkidiki, Greece

SLICED



Kalamata Sliced

DA162 (3kg)

The olives are sliced horizontally showing the meaty aubergine coloured flesh inside. In this form they work well as pizza toppings or to decorate salads.

Sparta, Greece



Kalamata Quarter

DA143 (5kg)

A sweet ripe olive cut vertically into quarters. Perfect as a salad ingredient or as part of a filling for a mediterranean style sandwich.

Sparta, Greece



MEDITERRANEAN VEGETABLES

Semi Dried Tomatoes

MA203 (1kg)

Bright red sweet tomatoes slow roasted with garlic and oregano. Deliciously soft and intensely flavoured. A perfect antipasti or recipe ingredient.

Ege, Turkey

Sun Dried Tomatoes

MA008 (1kg bag)

Traditionally produced sweet tasting sun dried halves of tomato. Ripe plum tomatoes are placed in the sun to reduce the moisture content. This natural drying process does not lose the high nutritional value. A fabulous snack and a key ingredient.

Puglia, Italy

Sun Dried Tomatoes in Oil

MA160 (2kg)

Rich and bursting with aroma. The combination of fennel seed and bay leaves creates a delectable scent which enhances the sweetness of the tomatoes.

Puglia, Italy

Artichokes

Baby artichokes chargrilled and prepared in sunflower oil and white wine vinegar. Rich flavours are enhanced with aromatic herbs and spices. Versatile; perfect as an antipasti or as an ingredient with pasta, rice and cous cous.

Whole Artichoke with Stem

MA201 (2kg)

‘Roman style’, with parsley, chilli and garlic.

Puglia, Italy

Artichoke Quarters in Oil

MA205 (2kg)

With basil, chilli and garlic.

Puglia, Italy

Grilled Artichoke with Stem

MA162 (2kg)

Sliced and chargrilled, with parsley, chilli and garlic.

Puglia, Italy

Grilled Artichoke Halves

MA200 (2kg)

‘Contadina style’, grilled with parsley, chilli and garlic.

Puglia, Italy

Grilled Aubergine

MA208 (2kg)

The creamy soft and succulent texture of the sliced aubergine balances with a blend of herbs and garlic. The chargrilling adds a hint of smokiness.

Puglia, Italy

Vegetable Caponata

MA211 (2kg)

This medley of aubergine, courgettes, peppers, tomatoes, onions, green & black olives is mixed with garlic and chilli. An explosion of Italian flavour for a wonderful antipasti.

Puglia, Italy

Grilled Button Mushrooms

MA003 (2kg)

These plump mushrooms have a meaty bite. They are chargrilled, adding a smoked flavour which complements the mix of herbs; parsley, chilli and garlic.

Puglia, Italy

Grilled Zucchini (Courgettes)

MA209 (2kg)

Cut into long strips that are firm and crunchy with a smoky punch. A dressing of garlic, chilli and herbs adds further to the flavour.

Puglia, Italy

Grilled Mixed Peppers

MA157 (2kg)

Red and yellow peppers grilled and marinated with sunflower oil, garlic and herbs. Rich in flavour and succulent to taste on their own or as a part of a dish.

Puglia, Italy

Healthy, delicious and a visual feast; UNESCO have now realised the importance of food from the region and given the mediterranean diet a protected status in World Heritage. All of us at dell'ami support this fantastic decision!





STUFFED PEPPERS

Zefirino Peppers Stuffed with Cheese

MA011 (1kg)

Sweet, hot and rich. The tangy and mature flavour of Greek Feta PDO and Mizithra cheese, complements the sweetness of these small round chilli peppers.

Evia, Greece

Green Peppers Stuffed with Cheese

MA009 (1kg)

Long green crunchy chilli peppers, stuffed with a delicious mix of Greek Feta PDO and Mizithra cheese. Combined with basil, oregano and dill they are delicately hot.

Evia, Greece

Red Peppers Stuffed with Cheese

MA010 (1kg)

Long red chilli peppers with a crunch, filled with Greek Feta PDO and Mizithra cheese. Deliciously sweet with a spicy hot undertone balanced by the basil, oregano and dill.

Evia, Greece

Peppers Piquillo

MA206 (220g)

MA207 (2.4kg)

Individually picked, wood roasted over embers and hand peeled. These roasted peppers have a sweet, spicy flavour. Traditionally stuffed with meat, seafood or cheese and served as tapas. This variety of pepper is bursting with vitamin C and fibre, making it comparable to a citrus fruit.

Extremadura, Spain



CAPERS, GARLIC AND ONIONS

Balsamic Onions

MA204 (2kg)

Surprisingly sweet Italian Borettane onions; lightly roasted then marinated in balsamic vinegar and olive oil. They keep a crunch to their texture which is an inspired accompaniment to a strong Farmhouse Cheddar.

Puglia, Italy

Caperberries

DA212 (2kg)

Light green in colour, caperberries are the pickled fruit of the Mediterranean caper bush. Served with stalk intact they are an excellent mezze, having a subtler flavour than capers but with a crunchy bite.

Fez, Morocco

Cornichons

DA216 (700g)

Their delicious tart flavour contrasts excellently with a mild or even a sharp cheese. Their strong bite also balances with a selection of the finest charcuterie or olives.

Bangalore, India

Capers

These handpicked flower buds from the Mediterranean caper bush are tiny but bursting with a distinctive blend of salty fruitiness and an underlying sharpness. Perfect as garnishes, tossed into a salad or mixed in with a melange of olives. Lilliput are the smallest size available at only 5mm, Nonpareil are a grade larger at up to 7mm.

Lilliput Capers

MM100 (700g)

MM009 (3kg)

Nonpareil Capers

MM105 (700g)

Fez, Morocco

Mild Marinated Garlic

DA214 (1.9kg)

Blanched then marinated in sunflower oil, this garlic is transformed into a mild and gentle flavour with a pleasing crunch. This special preparation transforms garlic without losing its famed antioxidant properties.

Marche, Italy

Spicy Marinated Garlic

DA215 (1.9kg)

An innovative and delicious tasting ingredient. The mild flavour of the crunchy garlic is lifted by the addition of capers, peppers and spices to deliver a subtle chilli heat.

The marinating of the garlic gives a fusion of enhanced flavours.

Marche, Italy

RICE



Dell'ami rice is sourced from a family farm located near Vercelli in the heart of the Italian rice growing region.

The farming heritage dates back to the 16th century. There is a strong belief and passion for keeping alive traditional chemical free farming methods that care for and respect the environment.

This philosophy delivers excellent rice with superb cooking qualities.

Vialone Nano

DA301 (1kg)

Fairly small rounded grains that remain compact. Excellent capacity for absorption; making this rice ideal for delicate dishes using fish or vegetables.

Piedmont, Italy

Carnaroli

DA302 (1kg)

Ideal for dishes where the grain is on display such as salads or risotto. Long grains are rich in amylose and during cooking the individual grains are retained.

Piedmont, Italy

Arborio

DA303 (1kg)

When cooked the hard outer shell dissolves to reveal the opaque core which makes a creamy sauce. Perfect for creamy risottos, puddings and where rice is shaped.

Piedmont, Italy

FINISHING OILS



These most glorious Extra Virgin Olive Oils are among the best available anywhere.

They are produced in limited quantities each year and are renowned for depth and length of flavour.

Arbequina **HB004** (750ml bottle)

Produced exclusively from Arbequina olives. The flavour is fruity and clean finishing with a taste of artichokes and spices. Particularly good with light dishes using fish and mushrooms, salads and also mayonnaise.

Andalucía, Spain

Soste di Ulisse **HB203** (500ml bottle)

An oil originating from the highest quality olive varieties typical of the Sicilian valleys. The Biancolilla and Nocellara olives are defined by their distinctive flavour, colour and fragrance. An intensely fruity oil with hints of spices and a light sweet almond aftertaste.

Sicily, Italy

Selezione Barbera & Figli **HB002** (500ml bottle)

Made using the Biancolilla olive, creating a golden colour with tones of jade running through it. Delivers a distinct green grassy taste with hints of citrus fruit. Ideal choice for use with seafood, bread, bruschetta, soup, cous cous and also in dessert preparation.

Sicily, Italy

Masia el Altet **HB003** (500ml bottle)

This intense oil has a complex taste made from a blend of olives including Picual and Arbequina. A sweet and aromatic taste with notes of tomato, apple, almond, herbs, artichoke and aromatic plants. Deep green colour, tinged with yellow.

Andalucía, Spain

Oleum Viride Organic **HB005** (500ml bottle)

The oil made using Manzanilla of Zahara and Lechin olives carries a delicious flavour with a hint of apple and fresh tomato to leave a slightly nutty aftertaste. It has a medium level of fruitiness.

Andalucía, Spain

Le Blanc Oils

Hand crafted by the Le Blanc family in Southern Burgundy since 1878, these superb unfiltered oils are still cold pressed on the huillerie's original granite mill, retaining the original Burgundy traditions. Nut oils are made to order in small batches so you are assured of the freshest nut oil in the world. They are elegant, refined, versatile, fabulous tasting and a joy to use, delivering a variety of flavour profiles.

Le Blanc Olive Oil

HF056 (1ltr bottle)

A fine tasting olive oil using the highest quality local fruit. The flavour is gentle with a slight peppery bitterness. An underlying aroma of ripe bananas provides this oil with a fruity edge.

Burgundy, France

Le Blanc Walnut Oil

HM092 (1ltr bottle)

Produced from whole fresh walnuts, crushed then roasted. Giving an indulgently rich oil with an intense aromatic essence. Well rounded with an earthy quality and lasting flavour.

Burgundy, France

Le Blanc Hazelnut Oil

HM094 (1ltr bottle)

A rich and luscious oil with a strong nutty flavour from the fresh roasted hazelnuts.

The dominant nuttiness is balanced with a freshness to give a lasting flavour.

Burgundy, France

Le Blanc Peanut Oil

HM096 (1ltr bottle)

After being ground the fresh peanuts are left unroasted developing a soft and light oil with a neutral flavour.

Burgundy, France

Le Blanc Grape Seed Oil

HM098 (1ltr bottle)

Local Burgundy grape seed is ground as with the nuts. The oil has a fine texture with a light, mild and unobtrusive flavour making this a perfect addition to many dishes.

Burgundy, France

OILS



Lusia Extra Virgin Olive Oil **DA408** (5ltr)

Derived from the premium blend of Arbequina and Picual olives. The oil has a fruity and fragrant flavour with low acidity and a rich yellow colour.

Andalucía, Spain

Luca Extra Virgin Olive Oil **DA405** (5ltr)

A bold and peppery oil with an acidity of less than 0.8, the strength of this oil can be clearly tasted in dishes. A full flavoured oil with a great versatility.

Andalucía, Spain

Leon Pomace Oil

DA406 (5ltr)

A refined golden coloured oil with an extra virgin olive oil flavour. An ideal oil for cooking at high temperatures and frying to produce a lovely golden texture to food.

Andalucía, Spain

Laila Blended Oil

DA407 (5ltr)

An interesting blend of extra virgin olive oil and vegetable oil which is light on the palate. Smooth texture with a sweet and fruity finish. Ideal for preparing mild dishes and sauces.

Andalucía, Spain

Danae Extra Virgin Olive Oil **HB200** (5ltr tin)

The taste is clean and fresh with a peppery finish. The grassy and olive aroma distinguishes this oil. Clear and bright with a touch of golden green.

Messina, Greece

Mellow Yellow Cold Pressed Rapeseed Oil

HB006 (5ltr)

Delicious, healthy and truly British, the oil contains Omega 3, vitamin E and has the lowest saturated fat content of any commonly available oil. Perfect for a healthy diet.

Northamptonshire, England

BALSAMIC VINEGARS

Balsamic Vinegar

VB003 (250ml glass bottle)

VB060 (500ml plastic bottle)

Emilia Romagna, Italy

Dell'ami Balsamic vinegar is made by one of the oldest DOP producers in Emilia Romagna. The vinegar is naturally fermented and traditionally aged in oak, cherry, chestnut and juniper barrels. Aromatic notes from the aged wooden casks define this intense, full flavoured vinegar. The slow ageing process allows for the rich, slightly sweet yet noticeably acidic aroma to develop with a syrupy density to this dark, glossy vinegar.

Balsamico di Modena

DA501 (5ltr)

The perfect balance of sweetness and acidity. An ageing period of 4 years produces a smooth vinegar of wonderful versatility for all types of cooking and marinating. Dark and dense in appearance with a soft sheen.

Modena, Italy

Balsamic Glaze

HS135 (500ml plastic bottle)

Italian Balsamic vinegar, slowly reduced and thickened to give a sticky but still acidic dark, thick glaze. An excellent alternative to the real thing.

Staffordshire, England

WINE VINEGARS

Moscatel Wine Vinegar

VB062 (250ml)

Made exclusively from the Moscatel grape, creating an attractive vinegar with an intense yellow colour. Sweet and honey-like with notes of fresh grapes and candied fruits.

A versatile and impressive accompaniment.

Valencia, Spain

Riesling Wine Vinegar

VB063 (250ml)

An elegant and complex vinegar made with Riesling wine. Aged for 6 months to allow for the development of an intense fruity flavour. Characterised by its silky texture, low acidity and deep golden colour. Ideal complement to duck and chicken, salad and fruit dishes.

Lonsheim, Germany

Merlot Wine Vinegar

VB064 (250ml)

Deep purple in colour and intensely aromatic. Made from fine Spanish Merlot wine, it carries hints of vanilla and liquorice. The 6 month ageing process results in a gentle, sweet flavour and incomparable aroma. Enjoy with red fruits and a range of poultry dishes.

Cataluña, Spain

White Wine Vinegar

VM002 (5ltr)

A strong fragrance from the mature white wine balanced with a delicious crisp and clean flavour defines this product. Particularly good for ceviche.

Rioja, Spain

Red Wine Aged

VM200 (5ltr)

A heady aroma with a full body. The acidic taste delivers a rich flavour. Ideal for red sauces, hearty dishes and for marinating meat to create an intense flavour.

Rioja, Spain



PESTOS AND PASTES

Pesto Green Finest

DA601 (1kg)

Truly authentic pesto, using our own 15 month old Reggiano cheese. Combined with dell'ami Luca extra virgin olive oil, pine nuts and Italian basil, this is for the real pesto lover.

Battersea, England

Pesto Green Nut Free Finest

DA615 (1kg)

The same recipe as our original pesto without pine nuts providing a nut free version.

Battersea, England

Pesto Green Nut Free

DA602 (1kg)

DA613 (9kg)

Vegetarian Italian hard cheese is combined with Italian basil and sunflower oil. A simple but delicious pesto perfect for stirring into pasta dishes.

Battersea, England

Pesto Red Nut Free

DA604 (1kg)

DA614 (9kg)

A tangy flavoured pesto with an earthy fruitiness. This is a delightful blend of nut free pesto and sundried tomato paste. A useful addition to pasta, soups and casseroles.

Battersea, England

Pesto Rosso

DA610 (1kg)

PP998 (9kg)

Deep red in colour and bursting with exciting flavours. The blend of sundried tomatoes, red pepper, Italian hard cheese and a light touch of chilli gives a fully flavoured, rich pesto.

Battersea, England

Harissa With Rose Petals

DA611 (1kg)

Produced to a unique dell'ami recipe; it is a blend of aromatic spices enhanced with the addition of rose petals. A fantastically diverse pesto that enhances fish, chicken and particularly tomato based sauces. Experience something truly different.

Battersea, England

Black Olive Paste

HS278 (1kg)

The flesh of Kalamata olives is combined with olive oil and then reduced to a finely textured paste. Enjoy simply on toasted bread to appreciate the rustic flavour.

Battersea, England

Mezze Hummus

HS264 (1kg)

Slightly coarse textured rustic looking hummus made with fresh lemon juice. This is naturally great for dipping (especially with a little Harissa). A tasty sandwich filling too.

Battersea, England



MUSTARDS

This mustard, made in the Dijon region since the 12th century is produced for dell'ami by a 200 year old family business based in Couchey. It is made, as it has been for over 700 years, by crushing a blend of brown and black mustard seeds that have been soaked in water, vinegar and salt.

Wholegrain Mustard

VM201 (5kg)

A coarsely ground spicy mustard. As the majority of the mustard seeds are whole it does not lose its aroma during cooking. It provides spice to dishes and a rough texture.

Dijon, France

Dijon Mustard

VM202 (5kg)

A classic Dijon mustard made to the closely guarded recipe from the Dijon region.

The sharpness is due to the high proportion of brown and oriental mustard seeds.

Dijon, France

OTHER PRODUCTS

White Truffle Oil

IN311 (250ml)

Perugia, Italy

Black Truffle Oil

IN312 (250ml)

Perugia, Italy

Smoked Hot Paprika (La Chitana)

IN400 (70g)

Extremadura, Spain

Smoked Sweet Paprika (La Chitana)

IN401 (70g)

Extremadura, Spain

Saffron Filament

XX203 (1g)

Alicante, Spain

Saffron Filament

XX204 (20g)

Alicante, Spain

Marinated White Anchovy Fillets

MA212 (505g)

Extremadura, Spain

Salted Anchovy Fillets

MA213 (505g)

Extremadura, Spain

Polenta (Yellow)

XX535 (500g)

Lombardy, Italy



BOWLS AND SPOONS

Rachel Frost has designed and handmade bowls exclusively for dell'ami. She is based in an open studio at Coalport China Museum, Ironbridge, Shropshire. Rachel hand-throws each bowl from red earthenware clay and decorates them individually using coloured slips and a clear glaze. The bowls are extremely robust, in addition to being dishwasher and oven proof. An attractive way to present dell'ami products.

Shropshire, England

Large Lipped Bowl	DA700 (22cm)
Large Straight Bowl	DA701 (18cm)
Small Lipped Bowl	DA702 (16cm)
Small Straight Bowl	DA703 (13.5cm)
Olive Wood Spoons	AC086 (30cm)
Handmade and unique. Ideal for antipasti and olives.	



Exclusively available from:

Cheese Cellar

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