

Press Review

Le Golosizie di Miranda is an atelier where we make our handmade products with seasonal fresh fruits and vegetables and wine.

Why **Golosizie**? "Golosità" means a delicacy, whereas "delizie" means delights. "Golosizie" unites these two words. Miranda's delicacies are truly delights that satisfy today's customers who are looking for healthy, but exquisitely tasty alternatives in new, fun, creative recipes. These condiments are superlative both when used in a traditional manner as a jam or when they accent cheese or other dishes. They are not simply jams or sauces. They are more than delights and delicacies; they are **Golosizie!** Our mission is "creativity for everyone!" Because everyone can play with our versatile Golosizie and easily create new dishes and desserts at home. Le Golosizie di Miranda, where **Tradition** in a high quality artisans food with absolutely seasonal fresh fruits – no preservatives or additives – meets **Innovation** in original, light balanced and versatile recipes. Their modern taste unveils and highlights all the main taste groups: sweet, salty, sour, hot, bitter and spicy.

An example?

Rossella (Scarlet): a soft jelly made with Sicilian Nero d'Avola IGT wine and orange peel, perfect when paired off with Parmesan and at the same time delicious on top of ricotta, panna cotta or stracciatella gelato or amazing a bar of dark bitter chocolate.

Ten new product types will be created this year.