

ERBE DI MONTAGNA



Energia delle Alpi



# ERBE DI MONTAGNA

della Dott.ssa Baghino Samantha

Typical Italian Products!

Risotto Aromas of Italian cuisine

Honey Dried Souce Tea

Eat and drink herbal teas

Spices

Herbal tea Salt and flavored salt

Mushrooms

Syrups

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Erbe di Montagna has received the recognition "Piedmont Artisan Excellence", because the quality recognizable is recognized!

We offer a full range of typical Italian products. We offer: mixed spices and flavors of Italian cuisine, dehydrated sauces to flavor pasta, prepared risotto, our mushrooms, honey of our valleys, tomatoes, fruits, teas typical of our tradition.



**We bring Italy to the table!**

# made in Italy!

**Many sizes to adapt  
to all needs!**

## Formats:

- Little bag or glass jar for retail
- 500g bags professional use
- 1 Kg bags professional use
- Big bags professional use



**We are here!**



**Product quality and  
respect for the environment**

## We seek the highest quality!

- We use only selected raw materials. When we can, we purchase raw materials grown in Italy, to reduce the environmental impact of transport.
- We use only clean energy produced with our photovoltaic system.

**The advantages of  
the artisan workshop**

We prepare customized products!

- We can create customized recipes for the customer even for small volumes.
  - We can customize the type of packaging according to your needs
  - We can provide a single box or several pallets of goods, according to your needs.
- We are pharmacists from two generations, we guarantee the technical expertise and scientific knowledge!



# ERBE DI MONTAGNA

## A company made of people!



**Samantha** with her son Francesco.  
She is a chemist pharmacist, she is married to Simone, and she is involved in purchasing raw materials and production



**Simone** with his son Gabriele.  
He is a chemist pharmacist, he is married to Samantha, and he is responsible of sales and marketing



**Davide e Morris**

They are engaged in production

**Alessandro**

He takes care of packaging and shipping



On November 6, 2011 we were rewarded with the recognition "Piedmont Artisan Excellence" a brand that distinguishes us for the quality of the raw



materials used in recipes for innovation and for the uniqueness of our products ...

**See in the following pages our production!**

*The magic of the merger between scents,  
flavors and traditions.*





# Spices and aromas typical of Italian cuisine

We offer a selection of precious spices, spices from Italy and from remote regions. We have single spice or mixture.

Our spices are made with plants certified to ensure quality and safety of the products.

We can provide glass jars or little bags for retail or we can make bags of 500gr or 1 Kg or bigger for professional use. They are perfect for restaurants, grocery stores, the herbalists, the food industry.





# "I Tipici" Typical Italian aromas!

"I Tipici" are typical Italian products, harvested and processed in Italy. These are the flavors of our cuisine. These herbs are a must in the kitchen of the chefs who prepare traditional Italian dishes.

**Sicilian Origanum:** Origanum is used everywhere. You can put it on pizza, the tomato sauces, salads and fresh cheese. Origanum is great sprinkled over salad Caprese: mozzarella, tomato, olive oil, fresh basil, salt and origanum!



**Chilli from southern Italy:** The chili is very common in Italian recipes. You can use it to give a spicy flavor to any food. The chilli is placed on the fish, with vegetables, with meat and pasta. I make two examples: bucatini all'amatriciana and spaghetti with garlic, oil and chilli!



**Ligurian Marjoram:** The marjoram is used in sweet spinach pie. The most famous recipe is the "Torta Pasqualina".

The "Torta Pasqualina" is a pie stuffed with herbs (artichokes, chard or spinach), ricotta and eggs, marjoram and nutmeg enclosed in puff pastry.



**Italian wild fennel:** wild fennel is well with the fish and desserts. You can make a vegetable soup, or use fennel to flavor the rabbit, pasta with sardines and sea bass. A recipe to try is: stockfish salad and potatoes with anchovies and wild fennel.

But there are a lot of other spices grow in Italy: **Rosemary, Basilic, Laurel** and many other!



# Mix for vegetables



## PROVENZAL MIX

(Contains: Rosemary, Basil, marjoram, thyme, savory).

A mixture of traditional herbs that are commonly cultivated in the gardens of the Mediterranean. This mix is used on meat, vegetables and pizza.

## MISTO PER PATATE

(Contiene: Rosemary, Laurel, Origanum, Garlic and Sage)

Ideal for flavoring baked potatoes, boiled and fried.

Add a sprinkle mixture over the potatoes after cooking. It can also be used on cooked vegetables, boiled or grilled.



Even the flavored salts are excellent with vegetables ("Profumi dell'Orto" and "Sapore delicato"). You can use the special salts and the mix for the kitchen: Mix to make omelettes and Mix for vegetable broth.



# Mix for meat



## **INSAPORITORE DI MONTAGNA**

**Mix of spices for grilled meat**

(Contains: oregano, thyme, savory)

It is a mixture of spices used in mountain areas to flavor grilled meat and vegetables cooked and raw.

## **MIX PER CARNI BIANCHE**

**Mix for chicken, rabbit, turkey and pork**

(Contains: Rosemary, Laurel, Thyme, marjoram, basil, Lemon, Garlic, Juniper, Sage and Black Pepper).

A mix designed specifically for the roasted chicken and more generally for the white meat.



## **MISTO PER ARROSTI**

**Mix for roasted meat**

(Contains: Rosemary, Onion, Thyme, Celery, Carrot and Juniper)

This mixture is suitable for roasts, rabbit, chicken and game. You can also add it to the sauce. But you can add it to steak, liver, breast of chicken with baked potatoes and fish.



Even the flavored salts are excellent with meat ("**Profumi dell'Orto**" and "**Cocktail per brace**"). You can use the special salts and the mix for the kitchen.



# Mix for Fish



## **VENTO DI MARE**

### **Mix for fish**

(Contains: Parsley, Basil, Rosemary, Sage and Onion)

This product is designed for fish. It puts on the fish cooked in all ways

## **BUON PESCE**

### **Mix for backed fish**

(Contains: Parsley, Bitter Orange)

An unusual alternative to the classic parsley and lemon to put into the backed fish.



Con le verdure prova anche i nostri **Sali aromatizzati** (Profumi dell'orto e Sapore delicato), i **Sali speciali** e preparati per la cucina come **Olive e Capperi** o il **Sughetto contadino** ottimi per preparare il pesce in umido.

# Spices for pasta



A quick alternative to pasta with butter or oil!

## CONDIPASTA

(Contains: Pepper, Garlic, Parsley, Oregano, Thyme, Savory)

It is made up of finely ground spices adapted to season the pasta. Its flavour is spicy and decided.



## CONDITUTTO

(Contains: Ginger, Basil, Marjoram, Rosemary, Parsley, Mint)

It is made up of finely ground spices adapted to season the pasta. Its flavour is fine and aromatic.

## MISTO PER BRUSCHETTA

(Contains: Tomato, Origanum and Garlic)

To achieve an excellent bruschetta you slice the bread about one finger high. You toast the bread until it has a golden appearance. Then you avail the slices on a plate and add extra virgin olive oil, a pinch of salt and a pinch of preparation. E' ideale gustato ancora caldo, ma anche lasciato raffreddare.





# All spices

Italiano	English	Nome botanico/Botanical name
Aglione bulbo a fette	Garlic sliced	Allium sativum L.
Aglione polvere	Garlic powder	Allium sativum L.
Alloro	Laurel	Laurus nobilis
Aneto	Dill	Anethum graveolens L.
Anice stellato frutti interi	Star anise	Illicium verum Hooker
Anice stellato taglio tisana	Star anise tea cut	Illicium verum Hooker
Anice verde semi	Anise seed	Pimpinella anisum L.
Arancio amaro scorze	Bitter orange peel	Citrus aurantium L. subsp. Amaro
Arancio dolce fiori	Sweet orange flowers	Citrus aurantium var. Dulcis
Arancio dolce scorze	Sweet orange peel	Citrus aurantium var. Dulcis
Basilico foglie	Basil leaf	Ocimum basilicum L.
Basilico polvere	Basil powder	Ocimum basilicum L.
Cannella polvere	Cinnamon powder	Cinnamomum zeylanicum
Cannella stecche	Cinnamon sticks 5 cm or 25 cm	Cinnamomum zeylanicum
Capperi disidratati	Dried capers	Capparis spinosa
Cardamomo	Cardamom	Elettaria cardamomum
Cerfoglio	Chervil	Anthriscus cerefolium
Chiodi di Garofano	Cloves	Syzygium caryophyllata Thumb
Cipolla fette	Onion slices	Allium cepa L.
Cipolla polvere	Onion powder	Allium cepa L.
Coriandolo semi	Coriander seeds	Coriandrum sativum
Cumino semi	Cumin	Cuminum cyminum
Curcuma	Turmeric	Curcuma longa
Curry amabile	Sweet curry	Murraya Koenigii
Dragoncella	Dracena	Artemisia dracunculus
Erba cipollina	Chives	Allium schoenoprasum
Fieno greco polvere	Greek hay powder	Trigonella foenum-graecum
Finocchio frutti	Fennel fruit	Foeniculum vulgare Mill.
Finocchio polvere	Fennel powder	Foeniculum vulgare Mill.
Finocchio selvatico	Wild fennel	Foeniculum vulgare Mill.
Funghi champignon	Mushrooms champignon	
Funghi porcini	Mushrooms porcini	
Garam Masala	Garam masala	
Ginepro	Juniper	Junniperus communis L.
Karkadè	Red sorrel	Hibiscus sabdariffa L.
Limone scorze	Lemon peel	Citrus limon
Liquirizia radice	Licorice root	Glycyrrhiza glabra
Maggiorana foglie	Marjoram leaves	Origanum majorana L.
Melanzana	Eggplant	Solanum Melongena L.
Menta foglie intere	Mint whole leaves	Mentha piperita
Menta foglie TT	Mint leaves tea cut	Mentha piperita
Mirto foglie	Myrtle leaves	Myrtus communis
Noce moscata intera	Whole nutmeg	Myristica fragrans Houtt.
Noce moscata polvere	Nutmeg powder	Myristica fragrans Houtt.
Olive disidratate	Dried olives	Olea europaea L.

Origano mediterraneo	Mediterranean origanum	Origanum vulgare L.
Origano polvere	Origanum powder	Origanum vulgare L.
Origano siciliano	Sicilian origanum	Origanum vulgare L.
Papavero semi blu	Blue poppy seeds	Papaver Rohas
Paprika	Paprika	
Pepe bianco	white pepper	Piper nigrum L.
Pepe cubebe	Pepper cubeb	Cubeba officinalis Miq
Pepe lungo	Long pepper	Piper longum
Pepe nero	Black pepper	Piper nigrum L.
Pepe rosa	Pink pepper	Piper nigrum L.
Pepe verde	Green pepper	Piper nigrum L.
Peperoncino contuso calabrese	Italian chilli	Capsicum annuum
Peperoncino intero 1-3 cm	Chilli whole	Capsicum annuum
Peperoncino polvere	Chilli powder	Capsicum annuum
Peperone rosso	Red pepper	Capsicum annuum
Peperone verde	Green pepper	Capsicum annuum
Piantaggine	Plantain	Plantago major
Pimento (pepe garofanato)	Pimento	Pimenta officinalis
Pomodoro fiocchi	Tomato flakes	Lycopersicon esculentum
Prezzemolo	Parsley	Petroselinum crispum
Rosmarino aghi interi	Rosemary whole needles	Rosmarinus officinalis L.
Rosmarino polvere	Rosemary powder	Rosmarinus officinalis L.
Sale bianco della Camargue	White salt from Camargue	
Sale blu di Persia	Blue salt from Iran	
Sale nero delle Hawaii	Black salt from Hawaii	
Sale rosso delle Hawaii	Red salt from Hawaii	
Sale dolce dell'Utah	Sweet salt from Utah	
Sale bianco pyramid Cipro	White salt pyramid of Cyprus	
Sale affumicato pyramid Cipro	Smoked salt pyramid of Cyprus	
Sale rosa Murray River Australia	Pink salt from Australia	
Sale rosa dell'Himalaya	Pink salt from Himalaya	
Salvia	Sage	Salvia officinalis
Santoreggia foglie	Savory leaves	Satureja hortensis L.
Santoreggia polvere	Savory powder	Satureja hortensis L.
Sedano cubetti	Celery cubes	Apium graveolens
Senape gialla polvere	Yellow mustard powder	Brassica nigra (L.) W. D. J. Koch.
Senna	Sena	Cassia senna
Sesamo	Sesame	Sesamum indicum
Szechuan pepper	Szechuan pepper	Zanthoxylum piperitum
Tandori masala	Tandori masala	
Tarassaco	Dandelion	Taraxacum officinale L.
Timo foglie	Thyme leaves	Thymus vulgaris L.
Timo polvere	Thyme powder	Thymus vulgaris L.
Vaniglia	Vanilla	Vanilla plantifolia
Zenzero intero	Ginger	Zingiber officinalis
Zenzero polvere	Ginger powder	Zingiber officinalis
Zucchine rondelle	Zucchini	Cucurbita pepo

# Spiced salt



*Perfect blend between salt and spices!*

We have mixed spices with salt. It is used to season everything: fish, meat and vegetables!

**Profumi dell'orto:** *(Contains: Salt, Carrot, onion, marjoram, savory, Thyme, Rosemary, Parsley, Celery, Zucchini, Basil, Bay, Mint)*  
This flavored salt, collects scents typical of the mountains and the most common vegetables in our gardens. The preparation can be used in place of regular salt on the **meat** and **vegetables**.

**Fantasie di sale:** *(Contains: Salt, Thyme, Rosemary and Bay).*  
This salt contains the most delicious flavors of our cuisine. You can use a little 'everywhere instead of the normal salt, in omelets, in sauces, but also **meat** and **vegetables**.

**Sapore delicato:** *(Contains: Salt, Fennel, marjoram, basil, Oregano).* The spices in this salt are Mediterranean flavors. It can be used in place of regular salt on **chicken, rabbit, fish** and **vegetables**.

**Cocktail per brace:** *(Contains: iodized salt, Rosemary, Garlic, Basil, Sage, Parsley, Origanum, Marjoram and Laurel).*  
*A salt for **grilled meat, vegetables** and **fish**.*



# The colours of salts!

It's a rich selection of salts from all over the world! They have different colors, different salt capacity, different flavors to make unique your dishes!

Impress your guests by putting on the table special salts!



**Pink Salt from Himalaya** (Available as table salt or cooking salt) Jar g. 65 o bag g.500

**Red Salt from Hawaii** Jar g. 65

**Black Salt from Hawaii** Jar g. 60

**Green Salt from Hawaii** Jar g. 60

**White salt pyramid from Cyprus** Jar g. 35

**Smoked Salt pyramid from Cyprus** Jar g. 35

**Blue Salt from Iran** Jar g. 60

**White Salt from Camargue** (Available as table salt or cooking salt) Jar g. 65 o bag g.500

**Full Grey Salt Breton from Guerande** Jar g. 60

**Sweet Salt from Utah** Jar g. 60

**Pink Salt Murray River Australia** Jar g. 27

**Kala Namak Violet salt from India** Jar g. 60

# Mix for cooking and for pasta



Only 15 minutes!



*mixtures of vegetables and spices to season the pasta and for cooking!*

A line of products packaged in bags, ideal to make life easier in the kitchen! Make an omelet, a soup or a sauce suddenly has never been easier! In addition, our products are dehydrated. Also when they are open they lives for a long time and do not take up space in the freezer.

# Dried sauces



The dehydrated sauces are not all the same ...

- They are dehydrated, you can use them multiple times. Also open are kept at room temperature.
- We use excellent vegetables, when available of Italian origin.
- They are excellent products! For their uniqueness we were embellished with the recognition "Piedmont Artisan Excellence" quality mark issued by the Piedmont Region.



Garlic, Peppercorn, and Peppercorn: the most classic Mediterranean flavors ... perfect for a quick meal or for a dinner in joy!

**Source of the farmer:** (Contains: Carrot, Tomato, Salt, Basil, Pumpkin, Parsley, Mint, Thyme, Origanum and savory.) This is a mix of vegetables and spices to add to tomato sauce.

**Sauce with vegetables:** (Contains: Tomato, Salt, Carrot, Celery, Onion,



Zucchini, Eggplant, Parsley.) The typical Italian sauce with zucchini, eggplant and peppers.

**Olives and capers:** Olives and capers: (Contains: Tomato, Black olives, Onions, Salt, Capers and Parsley) This sauce is perfect with spaghetti. is also very good with the tuna and a little of pepper.

**Sauce with mushrooms:** Sauce with porcini mushrooms (Contains: Porcini Mushrooms, Parsley, Onion, Salt) This sauce is perfect with the long and short pasta, to make it even more creamy you can add, at the end of cooking, a tablespoon of flour.

**Sauce Tomato and basil:** (Contains: Tomatoes, onion, basil, essential oil of basil) A delicious souce!



# Mix for cooking

## PREPARED FOR SOUP

(Ingredients: carrot, onions, celery, leek, chives)

### Preparation instructions:

Boil 1 liter of water. When it boils add 4 tablespoons of product. Cook for about twenty minutes. Adjust salt to taste. You can also add the pasta along with the flavors.



## MIXED TO BROWN

(Ingredients: Celery, onions and carrots)

### Preparation instructions:

Cook a tablespoon of product in a pan with a little water for 10 minutes. Add olive oil and cook for a few minutes. Then add the other ingredients.



# Mix for Homelette

## Preparation instructions:

You can prepare an omelette with herbs mixing 4 eggs, a pinch of salt, 2 tablespoons of Mix 3 tablespoons of grated cheese. You can also add a tablespoon of product to your omelette with vegetables to give it flavor.



## MIX TO MAKE HOMELETTE WITH HERBS

(Ingredients: Basil, Dracena, Chives, Marjoram, Parsley, Thyme.)

## MIX TO MAKE HOMELETTE WITH ONIONS

(Ingredients: onions slice ,leek ,basil, dracaena , chives, marjoram, parsley, thyme.)



## MIX TO MAKE HOMELETTE WITH ZUCCHINI

(Ingredients: Zucchini ,onion slice ,red pepper, leek, thyme, oregano, savory , chives, parsley.)



## MIX TO MAKE HOMELETTE WITH NETTLE

(Ingredients: Nettle, leek, basil, dracaena , chives, marjoram, parsley, thyme.)



# Typical Italian Rices ready in 20 minutes!

A choice of quality! Because ...

- They are made with Carnaroli rice
- They contain ingredients mostly of Italian origin.
- The bag offers 4 generous portions
- There are excellent products! For their uniqueness we were embellished with the recognition "Piedmont Artisan Excellence" quality mark issued by the Piedmont Region.
- Production is carried out using only clean energy produced with our photovoltaic system.



Asparagus



Porcini mushrooms



Rose and red salad



Truffle



Saffron



Apple and pumpkin



Strawberries and lemon



Vegetables



Cold rice salad



Pea and mint



Cheese and pears



Nuts and leek



**made in Italy!**

## RICE WITH SAFFRON (RISOTTO ALLO ZAFFERANO)

**Ingredients:** Rice Carnaroli, saffron (3,5%), ONION slices and Chives

## RICE WITH VEGETABLES (RISOTTO ALL' ORTOLANA)

**Ingredients:** Rice Carnaroli, tomato flakes, red pepper(1%), eggplant(1%),zucchini(1%),CELERY cubes, carrot, ONION slices, parsley, basil

## RICE WITH ASPARAGUS (RISOTTO GLI ASPARAGI)

**Ingredients:** Rice Carnaroli, Asparagus (3,5%), ONION slices, Chives

## RICE WITH MUSHROOMS PORCINI (RISOTTO AI FUNGHI PORCINI)

**Ingredients:** Rice Carnaroli, Mushrooms ,parsley ,ONION slices



## RICE WITH PEA AND MINT(RISOTTO AI PISELLI E MENTA)

**Ingredients:** Rice Carnaroli, pea(4%),potato flakes, ONION slices, mint (0,4%).

## RICE WITH STRAWBERRY AND LEMON (RISOTTO ALLE FRAGOLE E LIMONE )

**Ingredients:** Rice Carnaroli, lemon (glucose syrup, lemon juice, apricots, cornstarch, E401),strawberry, ONION slices.

## RICE WITH APPLE AND PUMPKIN (RISOTTO ALLE MELE E ZUCCA )

**Ingredients:** Rice Carnaroli, apple( 7%), pumpkin cube, ONION slices, chives.

## RICE WITH ROSE AND RED SALAD (RISOTTO ALLE ROSE E RADICCHIO)



**Ingredients:** Rice Carnaroli, Red salad, Porcini mushrooms, ONION sliced, Chives, Rose (0,5%).

## RICE WITH NUTS AND LEEK (RISOTTO ALLE NOCCIOLE PIEMONTESE E PORRO )

**Ingredients:** Rice Carnaroli, NUTS(9%),leek.

## RICE WITH APPLE AND PUMPKIN (RISOTTO ALLE MELE E ZUCCA )

**Ingredients:** Rice Carnaroli, apple( 7%), pumpkin cube, ONION slices, chives.

## COLD RICE SALAD (INSALATA DI RISO FREDDO)

**Ingredients:** Rice Carnaroli , tomato flakes, peas ,ONION slices, dried olives, carrot cube, CELERY cube, red pepper, eggplant , zucchini ,parsley , dried capers, basil.

## RICE WITH TRUFFLE (RISOTTO AL TARTUFO)

**Ingredients:** Rice Carnaroli, garlic powder, ONION slices, truffle(tuber aestivum) ,aroma

## RICE WITH NETTLE (RISOTTO ALL' ORTICA)

**Ingredients:** Rice Carnaroli, nettle (3%), ONION slices, carrot cube, CELERY cube, chives

## RICE WITH TOMATO FLAKES AND BASIL(RISOTTO POMODORO E BASILICO)

**Ingredients:** Rice Carnaroli, tomato flakes, tomato powder(flakes and powder 7%), ONION slices and basil(1%), basil essential oil



### **Preparation instructions:**

**You put the rice in a pot, you cover it with salt water and cook for 17 minutes. (With the pressure cooker times are cut in half). To make it more creamy and tasty, you can add after 12 minutes of cooking, a tablespoon of flour and a bit of milk. Let stand 5 minutes before serving.**

# Porcini mushrooms



Porcini mushrooms from Italy (Special quality)

In bags from 10gr to 250 gr



## Italian Tomatoes sun dried and Italian Red Pepper sun dried

From Southern Italy come these two specialties: the tomatoes and peppers. Are collected, opened and cleaned and sun dried.

**Tomatoes** can be cooked in a pot mixed with the other ingredients. You can also eat immediately making them stand for 5 minutes in warm water slightly salty. You dry them with a towel and eat seasoned with olive oil, oregano, pepper and parsley.

The **Peppers** are put in hot water (50-60 ° C) for 10-15 minutes. Then they are dried with a cloth. You can dress them with olive oil, salt, and an anchovy fillet.





# Prepared from dilute

We have done a line of syrups. They are made with water, sugar, essential oils and fruit juices. When we can we use raw materials produced in Italy.

**"Il Mirtillo"** with Bilberry from the high valleys of Cuneo.

**"La Menta"** with essential oil of Mint from Pancalieri (Turin).

**"La Rosa"** with rose from Scrivia Valley (Genoa).

**"L'Arancio"** With essential oil of orange from Sicily.

**"L'Anice"** With essential oil of anise seeds.

**"L'Achillea"** With Millefolium from high valleys of Cuneo.

**"Il Sambuco"** With Sambucus nigra from high valleys of Cuneo.

Put one part of prepared in six parts of water. The water could be cold or hot, as you like.

(Available bottle from: 1 l, 250 ml)



# Honey!



We have the honey produced in Piedmont! It is produced in the mountains, in uncontaminated areas.

We have honey for everyone and everything!

**Miele d'Acacia Piemonte (Acacia's Honey from Piedmont).** It is a clear honey and it isn't crystallized. It has a very fine flavour. It is used instead sugar.

**Miele di Castagno (Chestnut Honey)** It is a dark honey with large crystals. It has an intense flavour.

**Miele Millefiori** These honeys have very variable characteristics depending on the variety of flowers. Its color is brown. Our honey is clear with little crystals. It has a good taste.

**Miele di Alta montagna (High mountain honey):** This honey arrives from the highest valleys of Alps, near Cuneo. It is delicate and has a slight aroma.

# Flavoured honey!

**Honey and truffle:** It is with black truffle of Alba, It is very good with cheese.

*with slices of  
black truffles*

**Honey and rose buds:** It is very good with cheese. You can put it in the tea to give a good taste. It is ideal for cakes and biscuits.

**Honey with Mint:** In this honey we put essential oil of mint produced in Italy.

*With Italian  
essential oil of mint*

**Honey with essential oil of Eucalyptus:** It is with essential oils of eucalyptus and mint. It can dissolve in milk. It is balmy.

**Honey with essential oil of Orange:** With whole orange peel. It is good with cheese and tea.

**Honey with star Anise:** With star anise and e.o. of green anise. It is good with cheese, tea, cake and biscuits.



**Try cheese**

**with honey!**

# Herbal tea



Herb teas are blends of dried herbs to be put into boiling water to brew. There are herbal teas and decoctions. They have two different preparations:

**Herbal teas:** You boil the water. When the water boils turn off the fire. Then you put the dry herbs in boiling water and let stand several minutes. 1 minute to 10 minutes depending on the product. You make an herbal tea if you have leaves, flowers, or flowered top.

**Decoctions:** You put the dry herbs in cold water. Then you boil water with herbs in. When the water boil you turn of the fire and you let stand several minute (5 – 10 minutes). You make a decoction if you have seeds, barks or roots.



Herbal Tea  
Fruit tea  
Medicinal herbs



# Teas to drink and... to Eat!

They are four infusions made using dried or candied fruit. The fruit, after the infusion is good to eat! They are delicious drinks hot, but cold!

Also delicious in salads or yogurt!



- Colori d'Autunno (Autumn's colors)** g.100 flavor of grapes and apples
- Fantasia Tropicale (Tropical fantasy)** g.100 flavor of tropical fruit
- Fragranza d'Estate (Summer's flavour)** g.100 taste of strawberries and citrus
- Frutti del Sottobosco (Berries)** g.100 flavor berry
- Notte d'amore (Love in the night)** g.100 spicy flavour
- Dolci Pensieri (Sweet thoughts)** g.100 floral flavor
- Coccole d'oro (big cuddles)** g.100 taste of fruit and citrus

Preparation: Place a spoonful of mixture in 200 ml of water to boil 5 minutes, turn off the heat and let stand 5 minutes. The infusion is also good cold.

# Gli snack

The fruit snacks are delicious to eat at all hours of the day! They are great as a snack or for breakfast, they are also ideal with cocktails.



Apple Pear Coconut Papaya Banana Pineapple Giant Grape Berries

# ERBE DI MONTAGNA



Erbe aromatiche, officinali  
spezie, funghi, risotti  
miele, sali e tè  
*Dai monti alla via della seta  
con la qualità in prima linea*

**Risotto alla Nonnola**  
**Risotto ai Funghi Porcini**  
**Risotto All'Ortolana**  
**Risotto alle Le Piantine e Zucca**  
**Risotto alle Rose e Radicchio**  
**Risotto ai Fagioli**  
**Risotto agli Ragi**  
**Risotto alle Cerane**  
**Preziosi**  
**Il Cocco**  
**Le Mele**  
**Goji**  
**Le Banane**  
**Miele di Mirtillo**  
**Miele di Arancio**  
**Miele di Castoreo**

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PERCHÉ LA QUALITÀ ACCREDITATA È RICORDABILE

**Thank you for choosing us!**

