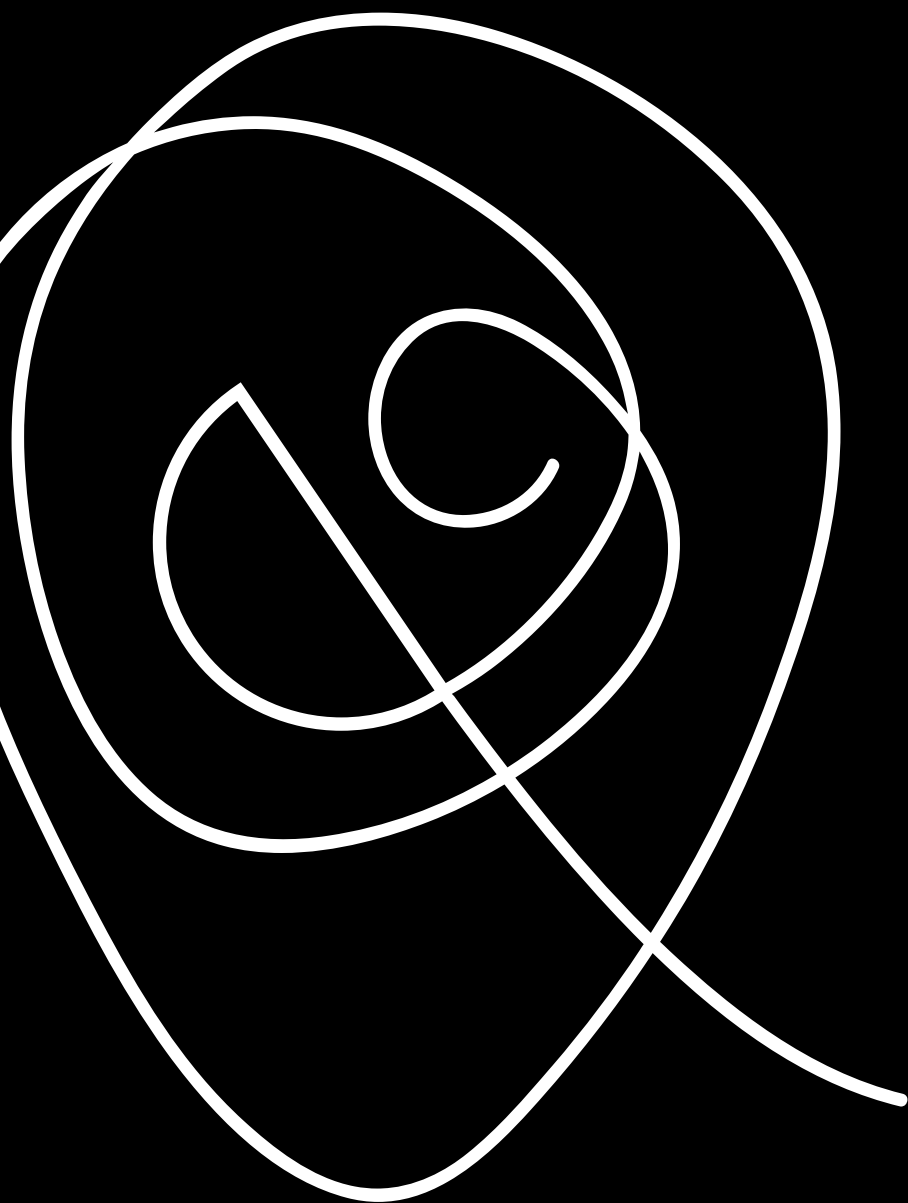
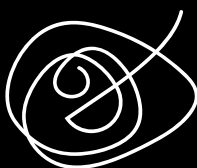




Product Approved By



TOCCO D'ORO
ITALIAN RECIPES







TOCCO D'ORO

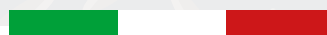
ITALIAN RECIPES

TOCCO D'ORO is located in Grumello del Monte, Bergamo, Northern Italy. The company is a family owned business established more than forty years ago from the **Vedovati family** that have a long experience in high end food industry.

TOCCO D'ORO bring to the table the tastiest recipes of the Italian traditions.



Risalto Food srl
is certified IFS Food



HIGH QUALITY INGREDIENTS

We select **high quality ingredients** following all food **safety** standards. We have introduced an **innovative IQF** (Individually Quick frozen) **technology** that preserves **organoleptic elements**. The uniform heating in the microwave or in the pan guarantee **best texture** and **tasty flavour**, such as an home-made meal.



HIGH QUALITY ITALIAN WINE

Our risotto is deglazed in
in high quality wine



ITALIAN CHEESE

In our products we use
premium quality Parmigiano
Reggiano cheese and many
other regional Italian cheeses



100% ITALIAN BUTTER

To the wave with
100% Italian butter



ITALIAN EXTRA VIRGIN OLIVE OIL

We only use Italian extra virgin
olive oil for its nutritional
values and quality



CARNAROLI RICE

Traditionally used in Italian
high-end cuisine for its ability
to combine with all other
ingredients



TUSCAN WHOLEGRAIN SPELT

Known for being a great
source of fiber, protein
and mineral salts and has
low glycemic index



BORLOTTI AND CANNELLINI BEANS

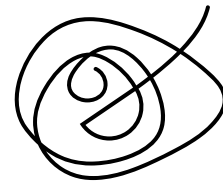
For our soups we use borlotti
and cannellini beans which
have high nutritional value



HEALTH AND SAFETY

Consumer's **health** and **wellness**
are important for us: our
target is to create good food
with **fascinating nutritional**
characteristics.

Tradition and **innovations** are
mixed in our products keeping
the goodness of tradition.
We care about the **safety**
of our products.



TOCCO D'ORO

ITALIAN RECIPES

GRAN RISOTTO

Our Risotto is prepared according to the best traditional Italian recipes in order to give **TOCCO D'ORO** Risotto a unique taste and creaminess.



HOW WE PREPARE

.....

Our risotto is prepared according to the best Italian traditional recipes:

- we toast Italian Carnaroli rice
- we cook with Vegetable broth
- we finish with butter and high quality cheeses

The ingredients combine perfectly together giving an unique taste. Prepared in this way, our risotto have an unique taste and creaminess.

COOKING INSTRUCTIONS

MICROWAVE: 800 W FOR 4 MINUTES

Pierce the bag along the back seal and place it, still frozen, in the microwave with the pierced side facing upwards for 4 minutes at 800 W. **WARNING:** after 4 minutes the product will be very hot, remember to touch only the top end of the bag. Pour the contents onto a plate and stir gently to make the product even in consistency.

FRYING PAN: 5/6 MINUTES

Pour the contents of the bag, while still frozen, into a non-stick frying pan and heat for 5/6 minutes over medium heat, adding a spoonful of water or, even better, broth if needed, while stirring the product. Pour the contents onto a plate and stir gently to make the product even in consistency.

GRAN RISOTTO



GRAN RISOTTO PORCINI MUSHROOMS



weight 270 gr | single portion | 6 cases per carton | COD. 003

ITALIAN CARNAROLI
RICE 100%
ITALIAN BUTTER
SIMMERED
ITALIAN WINE



GRAN RISOTTO SAFFRON



weight 270 gr | single portion | 6 cases per carton | COD. 001

ITALIAN CARNAROLI
RICE 100%
WITH AUTHORIZATION
BY PARMIGIANO REGGIANO
CHEESE CONSORZIO
ITALIAN BUTTER
SIMMERED
ITALIAN WINE



GRAN RISOTTO PARMIGIANA



weight 270 gr | single portion | 6 cases per carton | COD. 002

ITALIAN CARNAROLI
RICE 100%
WITH AUTHORIZATION
BY PARMIGIANO REGGIANO
CHEESE CONSORZIO
ITALIAN BUTTER
SIMMERED
ITALIAN WINE

GRAN RISOTTO



GRAN RISOTTO with BAGÒSS CHEESE in cream of ASPARAGUS



weight 270 gr | single portion | 6 cases per carton | COD. 008

ITALIAN CARNAROLI
RICE 100%

CHEESE "BAGÒSS"
FROM BAGOLINO
"BRESCIA VALLEY"

ITALIAN
BUTTER

SIMMERED IN
WHITE WINE



GRAN RISOTTO PUMPKIN



weight 270 gr | single portion | 6 cases per carton | COD. 014

ITALIAN CARNAROLI
RICE 100%

ITALIAN
PUMPKIN

ITALIAN
BUTTER

SIMMERED IN
WHITE WINE



GRAN RISOTTO



GRAN RISOTTO TALEGGIO DOP CHEESE with PORK SAUSAGE



weight 270 gr | single portion | 6 cases per carton | COD. 010

ITALIAN CARNAROLI
RICE 100%

ITALIAN
BUTTER

SIMMERED IN
ROSÉ WINE

TALEGGIO CHEESE CONSORTIUM
Authorization CTT N°9A/2018



GRAN RISOTTO SEAFOOD STEW



TRUT
FRANCIACORTA
MAVORANO
BOLGARDI
VITICOLTORI IN GUSSAGO

weight 300 gr | single portion | 6 cases per carton | COD. 025

ITALIAN CARNAROLI
RICE 100%

ITALIAN
BUTTER



GRAN RISOTTO MOUNTAIN STYLE



weight 270 gr | single portion | 6 cases per carton | COD. 009

ITALIAN CARNAROLI
RICE 100%

ITALIAN
BUTTER

SIMMERED IN
WHITE WINE

"BRANZI" CHEESE FROM
BERGAMO VALLEY

GRAN RISOTTO



GRAN RISOTTO with FONDUE CHEESE and PEARS



weight 270 gr | single portion | 6 cases per carton | COD. 012

ITALIAN CARNAROLI
RICE 100%

PEARS
WILLIAMS

ITALIAN
BUTTER

SIMMERED IN
WHITE WINE



GRAN RISOTTO with CRABS and PRAWNS STEW



FRANCIA
FRANCIACORTA
MAVIOZERO
BOLGARINI
VITICOLTORI IN GIUSSAGO

weight 300 gr | single portion | 6 cases per carton | COD. 026

ITALIAN CARNAROLI
RICE 100%

ITALIAN
BUTTER

WITH FRANCIACORTA
MAVIOZERO WINE



GRAN RISOTTO with VERONA RED RADICCHIO PGI and SMOKED SCAMORZA



weight 270 gr | single portion | 6 cases per carton | COD. 013

ITALIAN CARNAROLI
RICE 100%

ITALIAN
BUTTER

SIMMERED IN
ROSÉ WINE

"VERONA RED
CHICORY IGP"

GRAN RISOTTO



GRAN RISOTTO PUMPKIN and BAGOSS CHEESE



weight 270 gr | single portion | 6 cases per carton | COD. 007

ITALIAN CARNAROLI
RICE 100%

CHEESE "BAGÖSS"
FROM BAGOLINO
"BRESCIA VALLEY"

ITALIAN
BUTTER

SIMMERED IN
WHITE WINE



GRAN RISOTTO TRUFFLE



FRANCIACORTA
MAVIORANO
BOLGARINI
VITICULTORI IN GUSSEGGO

weight 270 gr | single portion | 6 cases per carton | COD. 011

ITALIAN CARNAROLI
RICE 100%

ITALIAN
BUTTER

"BRANZI" CHEESE FROM
BERGAMO VALLEY

WITH FRANCIACORTA
MAVIORANO WINE



GRAN RISOTTO BEETROOT with RICOTTA MOUSSE



weight 300 gr | single portion | 6 cases per carton | COD. 024

ITALIAN CARNAROLI
RICE 100%

ITALIAN
BUTTER

SIMMERED IN
WHITE WINE

ITALIAN
BEETROOT



TOCCO D'ORO

RICETTE ITALIANE

pregiate

GRAN RISOTTO

with "AMARONE della VALPOLICELLA DOCG WINE"

.....



weight 270 gr | single portion | 6 cases per carton | COD. 027

ITALIAN CARNAROLI
RICE 100%


ITALIAN
BUTTER

SIMMERED IN "AMARONE
DELLA VALPOLICELLA DOCG"

WITH "MONTE VERONESE
PDO CHEESE"

PREGIATE



GRAN RISOTTO with ALPINE FLAVOURS



weight 270 gr | single portion | 6 cases per carton | COD. 229

ITALIAN CARNAROLI
RICE 100%

CHEESES FROM
ALPINE PASTURES



GRAN RISOTTO with "BAROLO DOCG" and "CASTELMAGNO DOP"



weight 270 gr | single portion | 6 cases per carton | COD. 233

ITALIAN CARNAROLI
RICE 100%

CASTELMAGNO DOP
"CONSORTIUM
AUTHORIZATION N° 125"

BAROLO
DOCG



GRAN RISOTTO CREAMY with GREY MULLET BOTTARGA



weight 270 gr | single portion | 6 cases per carton | COD. 230

ITALIAN CARNAROLI
RICE 100%

GREY MULLET
BOTTARGA

WITH PARMIGIANO REGGIANO
AUTHORIZED BY THE PARMIGIANO
REGGIANO CONSORTIUM

PREGIATE



GRAN RISOTTO CACIO E PEPE



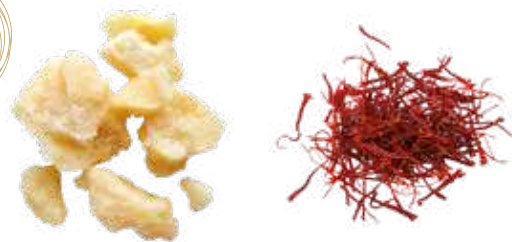
weight 270 gr | single portion | 6 cases per carton | COD. 231

ITALIAN CARNAROLI
RICE 100%

PECORINO
ROMANO DOP



GRAN RISOTTO SAFFRON with DECORATIVE 23 KT GOLD LEAF



weight 270 gr | single portion | 6 cases per carton | COD. 228

ITALIAN CARNAROLI
RICE 100%

PARMIGIANO REGGIANO
AGED 36 MONTHS
AUTHORIZED BY THE PARMIGIANO
REGGIANO CONSORTIUM

DEGLAZED WITH DRY
WHITE BRUT WINE

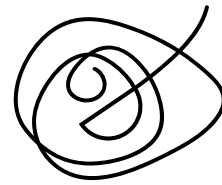


GRAN RISOTTO with SQUID INK, CUTTLEFISH, and SQUID



weight 270 gr | single portion | 6 cases per carton | COD. 232

ITALIAN CARNAROLI
RICE 100%



TOCCO D'ORO

ITALIAN RECIPES

POTATO GNOCCHI



COOKING INSTRUCTIONS

MICROWAVE: 800 W FOR 5 MINUTES

Pierce the bag along the back seal and place it, still frozen, in the microwave with the pierced side facing upwards for 5 minutes at 800 W. **WARNING:** after 5 minutes the product will be very hot, remember to touch only the top end of the bag. Pour the contents onto a plate and stir gently to make the product even in consistency.

FRYING PAN: 5/7 MINUTES

Pour the contents of the bag, while still frozen, into a non-stick frying pan and heat for 5/7 minutes over medium heat, adding a spoonful of water or, even better, broth if needed, while stirring the product. Pour the contents onto a plate and stir gently to make the product even in consistency.



POTATO GNOCCHI with GENOVESE PESTO without GARLIC



weight 270 gr | single portion | 6 cases per carton | COD. 116

FRESH BASIL
100% ITALIAN

PECORINO
ROMANO DOP

ITALIAN EXTRA
VIRGINE OLIVE OIL

POTATO GNOCCHI



POTATO GNOCCHI with **FOUR CHEESES**



weight 270 gr | single portion | 6 cases per carton | COD. 118



POTATO GNOCCHI with **CACIO e PEPE**



weight 270 gr | single portion | 6 cases per carton | COD. 119

PECORINO
ROMANO DOP

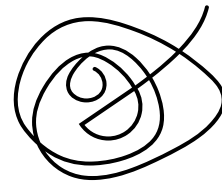


POTATO GNOCCHI with **TRUFFLE**



weight 270 gr | single portion | 6 cases per carton | COD. 117

WITH BLACK
SUMMER TRUFFLE



TOCCO D'ORO

ITALIAN RECIPES

SOUPS

Our Soups are prepared with Italian legumes and cereals. Flavours are blended to create a tasty product.



OUR SOUPS BENEFITS

.....

The legumes protein contains all the important amino-acids for human health, aimed at growing muscle mass and normal bones. Reduction of saturated fats helps keeping normal levels of blood cholesterol.

- source of fiber
- low in fat and saturated fat
- ideal for a vegetarian diet

COOKING INSTRUCTIONS

MICROWAVE: 800 W FOR 4 MINUTES

Pierce the bag along the back seal and place it, still frozen, in the microwave with the pierced side facing upwards for 4 minutes at 800 W. **WARNING:** after 4 minutes the product will be very hot, remember to touch only the top end of the bag. Pour the contents onto a plate and stir gently to make the product even in consistency.

FRYING PAN: 5/6 MINUTES

Pour the contents of the bag, while still frozen, into a non-stick frying pan and heat for 5/6 minutes over medium heat, adding a spoonful of water or, even better, broth if needed, while stirring the product. Pour the contents onto a plate and stir gently to make the product even in consistency.

GRAND SOUPS



GRAND SOUPS BORLOTTI BEANS



weight 270 gr | single portion | 6 cases per carton | COD. 004

SOURCE
OF FIBER

LOW IN
SATURATED
FATS

HIGH PROTEIN
CONTENT

ITALIAN
LEGUMES

2% OF ITALIAN
EXTRA VIRGIN
OLIVE OIL



GRAND SOUPS LEGUMES and CEREALS



weight 270 gr | single portion | 6 cases per carton | COD. 006

SOURCE OF
FIBER AND
PROTEINS

LOW IN
SATURATED
FATS

ITALIAN
LEGUMES AND
CEREALS

2% OF ITALIAN
EXTRA VIRGIN
OLIVE OIL



GRAND SOUPS WHOLE WHEAT TUSCAN SPELT



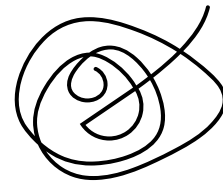
weight 270 gr | single portion | 6 cases per carton | COD. 005

SOURCE OF
FIBER AND
PROTEINS

LOW IN
SATURATED
FATS

ITALIAN
WHOLEMEAL
TUSCAN SPELT

2% OF ITALIAN
EXTRA VIRGIN
OLIVE OIL

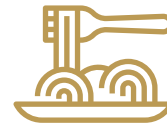


TOCCO D'ORO

ITALIAN RECIPES

PESTO AND SAUCES

TOCCO D'ORO proudly produces sauces prepared according the best Italian tradition: tasty, genuine, healthy and ready to be served, in order to offer a range of excellent quality products.



THE TASTE OF OUR TRADITION

.....

Sauces and pestos in frozen drops.
We have created/introduced an innovative solution which allows us to dose sauces and pestos in small frozen drops weighing 10/12 grams each. This method allows us to avoid pasteurizing and have a product with the same properties and flavor of ready made sauce. An average portion of sauce corresponds to 5/6 drops. This method offers the advantage to defrost only the necessary quantity and avoid waste.

- the best Italian recipes
- unpasteurized

COOKING INSTRUCTIONS

SAUCES

Heat the sauces in the microwave at 800 W or directly in the pan over the time indicated on the package, adding if necessary, a tablespoon of water until obtaining the desired creaminess.

PESTO

Defrost the pesto at room temperature and add to pasta or, heat in microwave as indicated on the package.

**IQF
FROZEN
SAUCE
DROPS**



PESTO & SAUCES

FROZEN READY



GRAN PESTO alla GENOVESE



weight 140 gr | 2-3 portions | 9 pieces per box | COD. 028

ITALIAN EXTRA
VIRGIN OLIVE OIL

ITALIAN
BASIL

“PECORINO ROMANO
DOP” CHEESE



GRAN PESTO RED



weight 140 gr | 2-3 portions | 9 pieces per box | COD. 030

ITALIAN SUNDRIED
TOMATOES

ITALIAN
BASIL



weight 200 gr | 2-3 portions | 9 pieces per box | COD. 067

ITALIAN MILK CREAM



weight 200 gr | 2-3 portions | 9 pieces per box | COD. 033

ITALIAN
PORK CHEEK

“PECORINO ROMANO
DOP” CHEESE

ITALIAN
TOMATOES

PESTO & SAUCES

FROZEN READY



GRAN PESTO alla GENOVESE without GARLIC

GLUTEN
FREE



weight 200 gr | 2-3 portions | 9 pieces per box | COD. 029

ITALIAN EXTRA
VIRGIN OLIVE OIL

ITALIAN
BASIL

“PECORINO ROMANO
DOP” CHEESE



GRAN SUGO PECORINO ROMANO CHEESE and BLACK PEPPERCORNS

GLUTEN
FREE



weight 200 gr | 2-3 portions | 9 pieces per box | COD. 031

ITALIAN MILK
CREAM

“PECORINO ROMANO
DOP” CHEESE



GRAN SUGO RED RADICCHIO and SMOKED SPECK

GLUTEN
FREE



weight 200 gr | 2-3 portions | 9 pieces per box | COD. 034

ITALIAN RED
CHICORY

ITALIAN SMOKED
BACON

ITALIAN MILK
CREAM



GRAN SUGO CARBONARA

GLUTEN
FREE



weight 200 gr | 2-3 portions | 9 pieces per box | COD. 032

ITALIAN
WHOLE EGG

ITALIAN SMOKED
BACON



TOCCO D'ORO
ITALIAN RECIPES

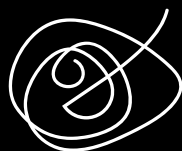
NOTE



TOCCO D'ORO
ITALIAN RECIPES

NOTE





TOCCO D'ORO
ITALIAN RECIPES



www.toccodoro.it