

# catalogue

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FOOD EXCELLENCE PROVIDER



Micro Cress &  
Edible Flowers

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Please note that our catalog shows only a selection of the types of food available as it wouldn't be possible to show everything. If there is something you require that is not shown we will endeavor to fulfill your request.

# about us

F R O M F A R M T O D I S H

We started in 1980 in Naples by opening our business in La Torretta market, a daily fresh market conveniently located in Mergellina district, the heart of yachts activity in town. We are a family-run business and our peculiarity is the passion we put in our job. When sourcing our products, we never compromise, looking only for the best and non-industrial food and wines, coming from hand-picked producers. We ensure that everything we

provide our clients with is produced in an environmentally and socially responsible manner. Sustainability is high on our priority list and we decided long ago to work exclusively and directly with our farmers, butchers, bakers, winemakers and fishermen. Whether they be local or international, we know where our products are coming from and who is behind them, taking exceptional pride in that.





# Micro Cress

T A S T E   T H E   N A T U R E

Customer satisfaction and loyalty to our customers are at the forefront of what we do, and we always aim to cater to your individual needs where possible.

Our friendly and committed team have many years of trade experience and therefore recognise the importance of our customers needs. By acting as your eyes and ears in the market, we are able to offer advice

on availability, seasonal price fluctuations and potential shortages.

Please do not hesitate to contact us if you have any questions. We will be happy to give you more detail about our products, pricing and where we source our produce from, as well as answering any queries you may have about our service.

MICRO CRESS	DESCRIPTION
<b>Accla Cress</b>	Taste : Acid Preparation : Steam, Dehydrate Water, Alcohol
<b>Adji Cress</b>	Taste : Acid Preparation : Steam, Dehydrate, Freeze, Fry
<b>Affilla Cress</b>	Taste : Sweet Preparation : Steam, Dehydrate, Fry
<b>Atsina Cress</b>	Taste : Sweet Preparation : Steam, Dehydrate Water, Alcohol
<b>Basil Cress</b>	Taste : Salty Preparation : Freeze, Steam, Dehydrate, Water, Alcohol, Oil
<b>Bling Cress</b>	Taste : Salty Preparation : Steam
<b>Borage Cress</b>	Taste : Sour & Salty Preparation : Steam
<b>Brocco Cress</b>	Taste : Salty Preparation : Steam, Dehydrate, Fry
<b>Chilli Cress</b>	Taste : Chilli Preparation : Steam, Dehydrate, Oil
<b>Daikon Cress</b>	Taste : Preparation : Freeze, Steam, Dehydrate, Alcohol
<b>Garden Cress</b>	Taste : Preparation : Steam, Dehydrate, Oil
<b>Ghoa Cress</b>	Taste : Acid Preparation : Steam, Fry, Dehydrate, Oil, Alcohol
<b>Honey Cress</b>	Taste : Sweet Preparation : Steam, Fry, Dehydrate, Oil, Alcohol
<b>Limon Cress</b>	Taste : Acid Preparation : Freeze, Steam, Dehydrate, Oil, Alcohol, Water
<b>Motti Cress</b>	Taste : Bitter & Acid Preparation : Freeze, Fry, Dehydrate, Oil, Alcohol
<b>Mustard Cress</b>	Taste : Bitter & Acid Preparation : Steam, Dehydrate, Oil, Alcohol
<b>Persinette Cress</b>	Taste : Salty Preparation : Steam, Fry, Dehydrate, Oil, Alcohol
<b>Red Mustard Cress</b>	Taste : Bitter Preparation : Steam, Oil, Alcohol

MICRO CRESS	DESCRIPTION
<b>Rock Chives</b>	Taste : Salty Preparation : Freeze, Steam, Fry, Oil, Dehydrate
<b>Rucola Cress</b>	Taste : Sour Preparation : Steam, Fry, Oil, Dehydrate
<b>Sakura Cress</b>	Taste : Bitter Preparation : Dehydrate
<b>Salicornia Cress</b>	Taste : Salty Preparation : Freeze, Steam, Alcohol, Dehydrate
<b>Scarlet Cress</b>	Taste : Umami Preparation : Steam, Fry, Alcohol, Dehydrate
<b>Sechuan Cress</b>	Taste : Peppery Preparation : Freeze, Water, Alcohol, Dehydrate
<b>Shiso Green</b>	Taste : Sweet Preparation : Freeze, Steam, Fry, Water, Oil, Alcohol, Dehydrate
<b>Shiso Purple</b>	Taste : Preparation : Freeze, Steam, Fry, Water, Oil, Alcohol, Dehydrate
<b>Tahoon Cress</b>	Taste : Umami Preparation : Steam, Alcohol, Dehydrate, Fry, Oil
<b>Vene Cress</b>	Taste : Acid Preparation : Steam, Alcohol, Dehydrate
<b>Zorri Cress</b>	Taste : Bitter Preparation : Steam, Alcohol, Dehydrate
<b>Wheat Grass</b>	Taste : Sweet Preparation : Freeze, Steam, Fry, Dehydrate
<b>Dulce Mix</b>	Mix Of : Limon Cress, Honey Cress, Sechuan Cress, Astina Cress
<b>Sakura Mix</b>	Mix Of : Limon Cress, Honey Cress, Sechuan Cress, Astina Cress
<b>Sisho Mix</b>	Mix Of : Tahoon Cress, Rock Chives, Sakura Cress, Daikon Cress, Shiso Purple
<b>Whatznew Mix</b>	Mix Of : Shiso Green, Mustard Cress, Daikon Cress, Shiso Purple
<b>Dutch Stars Favourites</b>	Mix Of : Adji Cress, Vene Cress, Motti Cress, Zorri Cress



# Edible Flowers

T A S T E T H E C O L O R S

Edible flowers are flowers that can be consumed safely. Flowers may be eaten as vegetables as a main part of a meal, or may be used as herbs. Flowers are part of many regional cuisines, including Asian, European, and Middle Eastern cuisines

With their powerful and unique flavors, textures and colors, edible flowers have gained popularity as a creative and innovative ingredient

for the culinary world;<sup>[2]</sup> they are added to foods to provide flavor, aroma, and decoration. They can be eaten as part of a main dish or be incorporated into salads. Flowers can be added to beverages as flavorings, or be used to make beverages such as tisanes and wines. They are added to spreads such as butter or fruit preserves, and to vinegar, marinades, and dressings.

EDIBLE FLOWERS	DESCRIPTION
Apple Blossom / Fleur De Pommier	Flavour: Acid, Green Apple Use: Appetizers, Fish, Fruit Salads
Aniseed Blossom / Fleur D'anis	Flavour: Aromatic Aniseed With A Touch Of Tarragone Use: Appetizers, Desserts, Ice Cream
Bean Blossom / Fleur D'haricot	Flavour: Fresh Bean Use: Vegetarian Dishes, Game, White Fish, Poultry
Bling Blossom / Fleur De Blinq	Flavour: Fresh, Salty, Bitter Use: Vegetarian Dishes, Fat Fish, Meat
Cardamom Leaves / Feuilles De Cardmome	Flavour: Cinammon, Woody Touch, Sweet Use: Broth, Infusions, Sauces
Citra Leaves / Feuilles De Citra	Flavour: Fresh, Acid With A Note Of Citrus Use: Fish And Poultry Dishes, Salads
Cornabria Blossom	Flavour: Subtle And Refreshing Use: For Decoration, Full Of Colours
Cressabi Leaves	Flavour: Wasabi With A Peppery Character Use: Asian Dishes, Raw Fish Dishes And Shellfish, Salads, Meat (Beef, Veal)
Dushi Button	Flavour: Mint, Thyme, Very Sweet Use: Helps To Stabilise Bitter Dishes
Floremano	Flavour: Origano, Summer Flavours Use: Meat And Tomatoes
Fromage Leaves	Flavour: Aged Cheese Use: Vegetarian Dishes, And Sweet Ingredients
Hiipo Tops	Flavour: Very Pronounced Taste Of Fountain Cress Use: Decoration, Soups
Jasmine Blossom	Flavour: Very Aromatic With The Taste Of Jasmine Use: Scallops, Shellfish, Desserts, Bread, Fish Soup, Tea
Kikuna Leaves	Flavour: Carrot, Celery, Very Nice Crunchy Note Use: Decoration In Salads, Miso Soups, Egg Dishes, Shellfish

EDIBLE FLOWERS	DESCRIPTION
Majii Leaves	Flavour: Juicy, Crunchy, Great Possibility Of Absorbing Flavours Use: Supports Various Other Flavours
Oyster Leaves	Flavour: Oyster, Salty Use: Once Rinsed The Fresh Leaves Can Be Used In Fish-Based Dishes
Pazitiz Tops	Flavour: Aniseed, Sweet Use: Desserts (Ice Cream), Game, Fish, Tea
Pepquino	Flavour: Cucumber, Crunchy, Fresh Use: Appetizers, Salads
Purple Delight	Flavour: Surprisingly Sweet With A Slight Bitter Taste Use: Thai Cuisine, Game, Ice Cream, Desserts, Chocolate
Salad Pea	Flavour: Subtle Pea Use: Like A Vegetable In Hot / Cold Dishes
Salty Fingers	Flavour: Salty, Crunchy, Slightly Bitter Use: Fish And Shellfish-Based Dishes
Sea Fennel	Flavour: Asparagus, Spicy, Aromatic Use: Scallops, Fish & Shellfish-Based Dishes
Sechuan Buttons	Flavour: Electric, Anaesthetic Effect, Sparkling Use: Cocktails, Crumble And Sprinkle
Green Shisi Leaves	Flavour: Aniseed, Mint Use: Japanese Dishes, Raw Fish
Purple Shiso Leaves	Flavour: Cumin Use: Japanese Dishes, Raw Fish
Syrha Leaves	Flavour: Acid And Fresh, Sweet Taste Use: Soups, Salads, Sauces
Venus Vases	Flavour: Not Edible Use: Natural Cocktail Glass And Aperitif
Yka Leaves	Flavour: Acid With A Slight Sweet Touch Use: Seafood, Fish Or Vegetable-Based Dishes





# Wine

**Our wine list is legendary. We work with the most famous wine brands and we also hand-pick small, independent, astounding producers from all over the world.**

**Ask us which wine you prefer, and we'll get it for you!**





# Cakes

**We realize that particular kind of cake you or your client are craving for.**

**Just specify your taste and a famous pastry chef will realize a masterpiece for you.**





# Flowers

**Our team is eager to help you with your specific ideas for a party or a special date.**

**Let us know your theme and we'll take care of everything.**



FOOD EXCELLENCE PROVIDER



keep in touch

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