

**PASTICCERIA MARISA  
LEM GALLERY OF TASTE  
CATALOGUE 2020**

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100%  
handmade with love

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*“Let us be grateful to the people who makes us happy; they are the charming gardeners who make our souls blossom.”*

*Marcel Proust*



— **Family photo**  
 (Clockwise from top) Nicoletta, Lucca,  
 Erica, Edoardo, Mario, Matilde, Marisa,  
 Noemi.

## A family affair

**LEM...**at first glance a short and meaningless word, three simple letters. For those who designed it, however, it has a multiplicity of meanings: **L** as Lucca, **E** as Erica, **M** as Marisa. Three names, three persons, three different temperaments that have learned over time to exquisitely melt together like chocolate, combine like ingredients, blend like flavours, to support with the passing of the seasons their relentless research, confident of creating innovate and intense taste emotions.

In their memories a name echoes in unison, **Mario**, father and grandfather, the expressions of his satisfied face, the glow of his complacent eyes and the sweet sound of his booming voice, a person capable of teaching, marking, and leaving a clear sign in all of them: a passion that is fully realized through your renewed and welcomed presence. We would like to thank all of you who continue to choose us and enjoy our products and who are the main recipients of our gratitude; thank you, because by giving us confidence you fill our heart like a blooming garden.



## Product of taste

Selection of high quality products in which **tradition** and **innovation** come together in the name of **simplicity**. The first step is the choice of natural and genuine ingredients such as the stone-ground flour – rich in mineral salts – **Petra®** first quality honey and butter, exclusively fresh seasonal fruit, only white cane sugar and the intense flavour chocolate...

We then proceed meticulously combining the ingredients together to obtain small sweet emotions. Presented in simple way becoming a “mirror” of the simplicity and the **attention to detail** we love.

We are extremely **glad and pride** to communicate to our clients that this year, we have been awarded by **Gambero Rosso 2020** food prizes.

Gambero Rosso  
2020



### — Natural ingredients

(Clockwise from top) Petra® flour, eggs, granulated sugar, Barboun vanilla from Madagascar, raisins, coconut flour.



## A wide range of products

We offer our customers a wide range of products made from the highest quality materials. From the great classic leavened products up to a selection of crumbly products and puff pastries, moving on to chocolate and our Sbrisolone tarts... The exclusive paper packaging is a treasure chest containing all the refined taste of these products.

From this year, for our fresh proposals, a part from the timeless macarons, we have decided to offer our single-portion verrines, called "Boccacci" (see page 46).



INTRO

— **Product overview**  
 (on the left) Mixed LEM products

— **Paper packaging**  
 (above) Packaging of a 950g Panettone



## Crumbly products



### Rice and citrus

Colour, fragrance and shape do not belie the palate. Shortbread biscuit with rice flour and orange and lemon flavour, perfect for teatime or as a little whim after a meal.



### Chocolate and Maldon salt

Shortbread biscuit with a strong flavour of Manjari 64% dark chocolate and Maldon salt; a fusion of flavours and tastes for chocolate lovers.



### Chocolate-dipped shortbread biscuit

A simple biscuit enhanced by the orange flavours and with the taste of dark chocolate.



### Riccioli di San Giuseppe - curled biscuits

Crunchy almond biscuit dipped in dark chocolate. Excellent product for meditation or to accompany distillates.

CRUMBLY PRODUCTS



### Zaeti - Cornmeal, pine nut and raisin biscuits

A product of the ancient Venetian tradition revisited in a modern key. Choosing ingredients of the rural culture, we created a biscuit reminding of bygone days with a taste of these days.



### Cinnamon and lemon

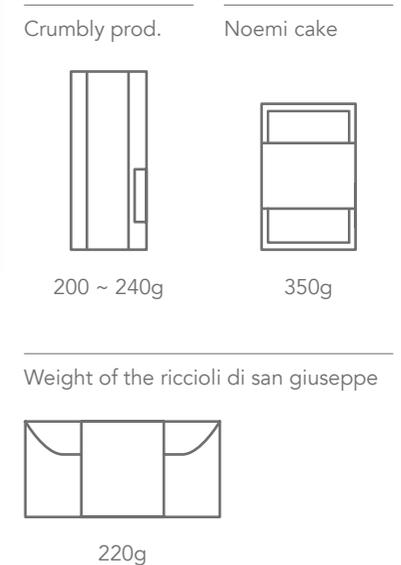
Shortbread biscuit with Ceylon cinnamon and grated lemon of the Amalfi Coast. Ideal for the afternoon break given its spicy flavour and aromatic finish.



### Noemi cake

2018 novelty cake dedicated to the little one of the family, Noemi. Crumbly almond and honey shortcrust pastry with a crispy inner, handmade cremino (chocolate and hazelnut paste) and PGI hazelnuts.

CRUMBLY PRODUCTS





**Puff pastries**



— Sfoiadine new age/  
New age puff pastries  
Close-up



### Sfoiadine de na volta – Puff pastries of the past

Traditional product of the Verona area, characterized by the crispness of the puff pastry and crunchiness of the glaze. Perfect for teatime or as a little whim after a meal. **They do not contain dried fruits.**



### Sfoiadine New Age – New age puff pastries

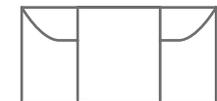
Revisitation of a traditional product: flaky and fragrant puff pastries enhancing the flavour of the butter. Perfect for teatime or as a little whim after a meal. **They do not contain dried fruits.**



### Ventaglietti – fan-shaped puff pastries

Shape, taste and history attended the largest salons of aristocracy. A meticulous selection of the ingredients stone-ground flour, finely machined butter and sugar to obtain a very thin puff pastry sheet. **They do not contain dried fruits.**

Weight of puff pastries



200g



## Sbrisolone – crunchy tarts



— Sbrisolona tart with dried figs  
Close-up



### Almond sbrisolona tart

Crumbly traditional tart, excellent after a meal, with the crispy touch of almonds and selected corn flour.



### Sbrisolona tart with dried figs

Crumbly traditional tart, enriched by the taste of dried figs, excellent after a meal. **It does not contain eggs.**

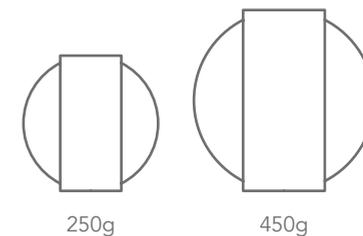


### Chocolate sbrisolona tart

Innovative baked product, in which chocolate is inside the dough in a perfect combination with almonds. **It does not contain eggs.**



Weight sbrisolone





## Leavened products





— **Classic Panettone**  
Close-up



### Classic Panettone

Respect for tradition makes us leave the ingredients unaltered; raisins, candied orange and Bourbon vanilla from Madagascar ennoble this leavened cake.



### Panett'ONE

Panettone presented to Identità Golose 2016, innovative leavened product stuffed with a shortcrust pastry with Manjari 64% chocolate and Maldon salt. Limited edition available upon reservation only. **Available from December 14.**



### Gianduja Panettone

In this leavened product, the hazelnut dough from the Langhe merges with the sweetness of the milk chocolate chips.



### Chocolate Panettone of Noemi

Our most greedy and delicious panettone: a real joy of chocolate lover's papillas, presents for both the garnish and the dough.



### Panettone with chocolate cream and Schiavo prune liquor

Delicious panettone baked for dark chocolate lover, with chocolate cream enriched by a Prune liquor note – *Schiavo* – .



### Panettone with Almond Paste and Candied Chestnuts

Leavened product characterized by the strong taste of the Sicilian almonds and the delicacy of the Piedmont chestnuts.



### Panettone only raisins

Traditional leavened product, without any candied fruit, to satisfy every taste.



### Pandoro

Great classic of the Veronese tradition, starting from the original recipe, the scents of the butter and of the Madagascar vanilla are enhanced. **Available from December 14.**

LEAVENED PRODUCTS



### Panettone with chocolate and orange

Soft leavened product in which the harmony between the bitter chocolate and candied orange is enhanced.



### Panettone with figs and apricots

Leavened product enriched by naturally dried figs and apricots thus maintaining the taste and benefits of the fruits.



### Glazed pandoro

Great classic of the Veronese tradition, glazed with crunchy milk chocolate and almond crumbs. **Available from December 14.**



### Venetian Focaccia

The softness of this dough is wrapped in a crispy crust with almonds; it gives pleasure any time of the day. **Available all year round.**

LEAVENED PRODUCTS

AVAILABLE  
ALL YEAR  
ROUND



### Pan Matilde

Leavened cake presented in a small case dedicated to the little one of the family, Matilde, with chocolate and candied apricots, covered with a crunchy almond and chocolate glaze. Available all year round.



Weight Pan Matilde  
430g

Ø22 CM  
OF PLEASURE



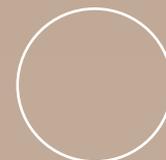
MARASCA  
CHERRY  
EXTRA JAM



### Marasca Ventidue

Crumbly shortcrust pastry filled with Marasca cherry extra jam and pine nuts. A cake with a distinctive sour flavour. Available all year round.

NB. This article is not a leavened product.



Weight marasca  
470g



## Traditional colomba

The cake representing peace and Easter has always been proposed in its original version with candied orange, vanilla and a crunchy almond glaze.

## Colomba with peaches and lavender

Easter leavened cake with the fresh notes of peach and the delicate flavour of lavender, decorated with crumbly nuggets of almond shortcrust pastry.



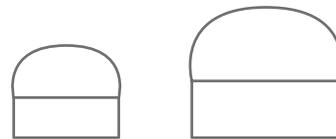
## Colomb'ONE

Lucca's reinterpretation in a luxurious chocolate version. A soft dough combining the Easter leavened cake with our chocolate and Maldon salt biscuit. An explosion of pleasure that has to be tasted. **Available upon reservation only.**

## Colomba with rosemary and apricot

New product for Easter 2019: we propose a Colomba in a rosemary and apricot variant covered with a layer of almond glaze and dots of cocoa crumble.

Weight focaccia veneziana



480g

750g

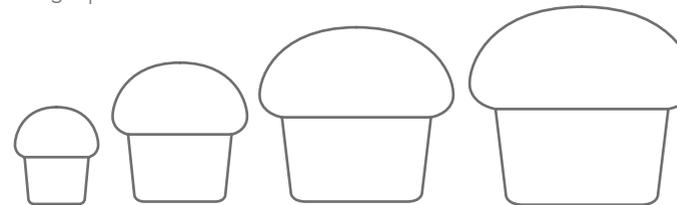
Weight colombe



750g

2000g

Weight panettoni



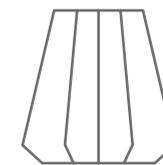
480g

950g

2000g

3000g

Weight pandoro



750g



## Chocolate treats



— Velati / Svelati  
Close-up



### VelatiSvelati

Grué fine chocolate with cocoa beans on the surface. Ideal product after a meal and for meditation.



### Chocolate in a cup

A powder mix made from simple and natural ingredients for cold winter days. To be mixed with milk or water.



### Chocolates tablets

Tablets obtained from the processing of pure chocolate coming from the best plantations in the world.

- BIANCO**  
Marisa 35% white with raspberry
- MILK**  
Passione Langhe 33% – Anosy 33% – Orisal 39%
- DARK**  
Mariage 56% – Casa Millot 64% – Africa 68%  
Excellé 70% – Magindy 85%

Weight of chocolate in a cup



280g

Weight of chocolate tabs

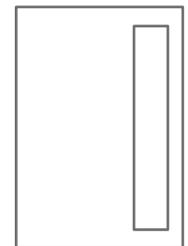


variable ap. 100g

Weight of velatisvelati



250g



450g



— LEM Spreadable chocolate  
Close-up



### Spreadable milk chocolate with PGI Piedmont hazelnuts

Spreadable handmade chocolate with PGI Piedmont hazelnuts and milk chocolate.



### Spreadable dark chocolate with PGI Piedmont hazelnuts

Spreadable handmade chocolate with PGI Piedmont hazelnuts and dark chocolate.



### Spreadable dark chocolate with PGI Piedmont hazelnuts and nougat

Spreadable handmade chocolate with PGI Piedmont hazelnuts, dark chocolate and nougat.

Weight of spreadable chocolates



200g



## Turrone



— Turrone with PGI hazelnuts  
Close-up



### Almond turrone

Turrone made with a soft dough containing almonds, egg whites, brown sugar and honey.



### Turrone with PGI Piedmont hazelnuts

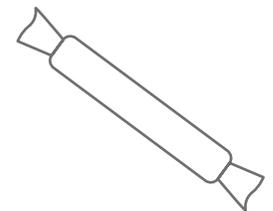
Turrone made with a soft dough containing PGI Piedmont hazelnuts, egg whites, brown sugar and honey.



### Sicilian Turrone with Almonds, Pistachio and a fragrant Orange Note

Turrone made with a soft dough containing almonds, pistachio, egg whites, brown sugar, honey and finally a fragrant orange note.

Weight of turrone



200g



## Macarons



### Purple

Almond and vanilla.



### Light green

Pistachio, chocolate and Maldon salt.



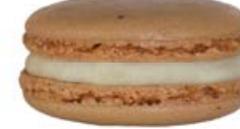
### White and ochre

Marroni and rum.



### Orange and green

Apricot and rosemary.



### Hazelnut

Hazelnut and white chocolate.



### White and purple

Violet and blackcurrant.



### Polka dotted yellow

Passion fruit and milk chocolate.



### Red velvet

Dark chocolate.



### Ochre

Coconut and milk chocolate.



### Dotted yellow and green

Pecan nuts praline.



### Dotted green and dusky

Pear, ginger lime scented.



### Dotted white and ochre

Tiramisù and white chocolate.



### Fuchsia

Raspberries and milk chocolate.



### Dark green

Dark chocolate and bergamot tea.



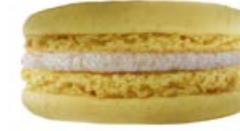
### Red and yellow

Tonka beans and milk chocolate.



### Dotted dusky

Dried fruits and milk chocolate.



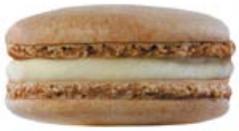
### Yellow

Amalfi lemon.



### Red

Strawberry and white chocolate.



### Brownish

Coffee and white chocolate.



### Polka dotted orange

Salted caramel and dark chocolate.



### White and fuchsia

Cheesecake and raspberry.

MACARONS

MACARONS

#### MACARON

Storage temp.	-18°C / 180gg
Serving temp.	+4°C / 5gg

For this product, we use a different form of shipping as refrigerated transport is needed. Availability may vary according to the season. Ask for a confirmation when ordering.



## Boccacci – mini trifles



— **Bocaccio**  
Close-up Bocaccio Marisa 4.0  
with its iron saucer.

### LEM Saucer

Iron saucer specifically designed by chef Lucca Cantarin to present and serve our LEM Bocacci.



### Tiramisù – mousse

Mascarpone cream, soft cocoa ladyfinger, a coffee note and chocolate and salt crumble.



### Marisa 4.0 – mousse

Crème brûlée with pistachio, raspberry compote and whipped cream with white chocolate and Madagascar vanilla.



### Three chocolates – mousse

Bavarian white chocolate and vanilla, crunchy cereal beads, milk chocolate and dark chocolate mousse, hazelnut crunch and almond praline.



### Soft Fruit Cheesecake – mousse

Soft fruit sauce and jelly, sweet cheese mousse, almond crumble.





### Saint Pièrre – mousse

Dark chocolate mousse, soft fruit sauce and jelly, whipped ganache with pistachio sprinkle, cocoa biscuit. **GLUTEN FREE.**



### Carioca – mousse

Diced pineapple in ginger infusion, passion fruit coulis and yoghurt mousse.



### Bergeron – mousse

Crispy moscovado sugar base, whipped almond ganache with a lemon note and apricot compote..



### Mango Cheesecake – mousse

Cheese mousse, fresh mango coulis and compote and almond crunch.



### Exotic yoghurt – mousse

Sour cherries compote, yoghurt and vanilla whipped cream, garnished with an exotic fruit cream.



### Bronteciok – ice cream

Chocolate ice cream, pistachio ice cream and almond crumble.



### Mon babá – mousse

Baba au Rhum de Reunion, almond and lemon whipped cream, garnished with pineapple tartare with cardamom.



### Veneziano – ice cream

Honey and yoghurt ice cream with salted caramel and peanuts.





### Cookies – ice cream

Vanilla cream ice cream with chocolate and salt crumble.



### Black horse – ice cream

Beer ice cream with a pink grapefruit swirl and vanilla garnished with almond crumble.



### Passionale – ice cream

Passion fruit ice cream with a raspberry swirl.



#### MOUSSE

Storage temp.  $-18^{\circ}\text{C}$  / 180gg  
Serving temp.  $+4^{\circ}\text{C}$  / 3gg

#### GELATO

Storage temp.  $-18^{\circ}\text{C}$  / 180gg  
Serving temp.  $-18^{\circ}\text{C}$

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The images and data referred to in this catalogue are indicative. LEM reserves the right to make changes and improvements to the products shown at any time without notice. The same applies to the graphic layout. Our offices are at your disposal for any further clarification.



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