



# Catalogo 2025

Sicily in every drop,  
in every grain of dust,  
in every flavor

# OUR PHILOSOPHY

La vera innovazione nasce dalla tradizione.  
Siamo custodi di un sapere antico che sa  
rinnovarsi ogni giorno.

Raccogliamo la materia prima nel suo  
momento migliore e la trasformiamo senza  
fretta, con cura e rispetto.

Ma non ci fermiamo alla tradizione.  
Sperimentiamo nuove tecniche, esploriamo  
nuovi formati, inventiamo nuovi usi in cucina.

Dal passato nasce l'ispirazione.  
Nel presente costruiamo originalità.  
Guardiamo al futuro con l'audacia della  
ricerca.



# OUR PHILOSOPHY

True innovation stems from tradition.  
We are guardians of ancient knowledge that  
knows how to  
renew itself every day.

We harvest the raw materials at their  
peak and transform them without  
haste, with care and respect.

But we don't stop at tradition.  
We experiment with new techniques, explore  
new formats, and invent new uses in the kitchen.

Inspiration comes from the past.  
In the present, we build originality.  
We look to the future with the boldness of  
research.





## ABOUT US

We are a small artisan company in southeastern Sicily.

A family business, but with a broad vision: to promote our land through the most creative dishes.

## HOW WE WORK

- Local raw materials, processed within a few hours of harvesting
- Manual, delicate, and respectful processing
  - Original techniques: vacuum candying,
  - Original techniques: vacuum candying, gourmet powders, vegetable waters
  - No additives. Only true flavor, in its purest form

## WHERE WE ARE GOING

Our project is growing.

With the Pick&Eat brand, we are bringing our products to the gourmet world: chefs, bartenders, specialty stores, and fine dining establishments.



# Eau de Pick&Eat

**Eau de Pick&Eat** is a unique collection of vegetable waters—true essences extracted from prized vegetables—designed to bring the purest flavors of Sicily to the kitchen and mixology. These crystal-clear waters encapsulate the essence of their original ingredients, releasing intense aromas and flavors without altering color or consistency.



The result is an innovative yet authentic ingredient that combines tradition and innovation in the kitchen with a rustic-modern twist: imagine adding a few drops of Sicilian summer to your recipes, enhancing both sophisticated dishes and everyday meals.

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## Tomato water



Tomato water, or rather tomato essence, is the very soul of the tomato. After removing the seeds and gelatinous pulp, the water is extracted from the fruit pulp using natural methods.

The result is a clear, straw-colored liquid that concentrates all the essence of the tomato: aroma, flavor, sweetness, savoriness, and all its organoleptic and nutritional characteristics. Initially created for Michelin-starred chefs, this essence has earned a place of honor in renowned kitchens around the world and has now made its way into home kitchens as well.



Available in 200 ml bottles and 720 ml jars.

## Tomato water

### Marinda & Datterino

Sensory profile: Acqua di Pomodoro releases the taste of fresh tomatoes in a light and delicate form. The two variants offered reflect their respective cultivars: Acqua di Datterino is sweeter and more harmonious, while Acqua di Marinda—although also sweet—is more energetic and tart, with fresh and lively notes. In both cases, just one sip is enough to rediscover the flavor of the Sicilian summer.



It is ideal for marinades, for preparing seafood sauces and ceviche, for cooking pasta and rice (cooking them like a risotto), for cooking meat, and even for helping dough rise (thanks to its slight acidity, reminiscent of fermented water). In any preparation, this water adds depth of flavor without weighing it down.

Uses in mixology: Tomato water has become indispensable in the preparation of innovative cocktails. Its introduction has enriched the possibilities for bartenders, allowing them to reinvent classics such as the Bloody Mary (replacing tomato juice with the transparent essence) and create new signature drinks. One famous example is the “Mary Strange” cocktail created at Caffè Gilli in Florence, where Pick&Eat tomato water gives a new twist to the classic Bloody Mary.



Available in 200 ml and 720 ml sizes.

## Giarratana onion water

Giarratana onion water is made from the typical white onion – a Slow Food presidium – renowned for its giant bulbs that are extraordinarily sweet, never pungent, with an intense but delicate aroma. Extracted in purity using natural methods, it preserves the organoleptic and beneficial characteristics of this unique vegetable. Sensory profile: clear and slightly straw-colored, Acqua di Cipolla releases the aromatic bouquet of Giarratana onions: surprisingly sweet and fragrant, with very delicate sulfurous notes. On the palate, it is smooth and umami, without the typical pungency of raw onion but rich in flavor. It is ideal for creaming risottos and veloutés, enriching soups, creams, and sauces, as well as flavoring meats and sautéed vegetables.



Available in 200 ml and 720 ml sizes.

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## Acqua di peperone giallo



Sicilian yellow pepper, with a sweet and fleshy taste, from which Acqua di Peperone giallo is made, is the latest creation from PachinEat. It captures the sweet and sunny flavor of summer peppers in a liquid and transparent form, ready all year round to add an unexpected touch to recipes and cocktails.

It has a delicately vegetal aroma and a sweet, aromatic flavor, with subtle fruity notes typical of ripe peppers. It releases hints of roasted pepper and honey, with a slightly green aftertaste.

Recommended food pairings: raw red prawns or cold couscous with summer vegetables.

Cocktail idea – “Yellow Mary”: inspired by the Bloody Mary.

Available in 200 ml and 720 ml sizes.

## StarDust Polvere di Stelle

The Stardust line represents PachinEat's innovation in transforming selected Sicilian ingredients into aromatic and functional powders. Through artisanal processes, with low-temperature drying that preserves the organoleptic properties, these products concentrate flavors and aromas, offering versatility in cooking and mixology.



Like all our other products, it contains no sugar, preservatives, or colorants.

Available in 50 and 100 g jars, 500 g bags, and  
50 g and 100 g ziplock bags.

Only Lemon and Orange jars are available in 40 and 80 g sizes.

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## Tomato Powder

Tomato powder is obtained from tomatoes grown in Sicily, dried after being lightly salted and with their seeds removed, which would give them a bitter taste. The tomatoes are turned into a powder that is a concentrate of color, aroma, and flavor.



A “magical” powder that is essential in the kitchen for its ability to flavor dishes and add a touch of color. It can also be used in dough, to flavor butter and cheese, and in all kinds of dishes. It pairs perfectly with Eau de PachinEat.

## Sicilian Lemon Powder

Sicilian lemons are universally appreciated. The peel of this extraordinary citrus fruit is used to make a bright yellow powder with an intense aroma and a pleasantly citrusy, slightly bitter taste.



It can be used in creams, cake and biscuit dough, as a natural flavoring, in hot chocolate, but also on cheese, white meat, fish, or in salads, marinades, cereal-based dishes, etc. It is also excellent for decorating and preparing the most sophisticated cocktails.

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## Sicilian Orange Powder

Sicilian oranges are prized for their perfect balance of acidity, which enhances their sweet flavor. They are rich in vitamins and help protect the immune system. Orange powder, with its intense golden orange color, has a strong, aromatic scent.



It can be used in creams, cake and biscuit mixtures, as a natural flavoring in hot chocolate, but also on cheese, white meat, fish, or in salads. It is also excellent for decorating and preparing the most sophisticated cocktails.

## Capers powder

After being lightly salted, the capers are gently dried to preserve their precious aroma and then ground into powder. This “magical” powder plays an important role in cooking, allowing you to enjoy the aroma and essence of the caper and spread its flavor subtly without imposing the strong presence of the fruit.



It can also be used in dough, to flavor butter and cheese, and is especially good on beef tartare, bruschetta with tomato, pasta, and all kinds of dishes. It is also excellent for decorating and garnishing the most sophisticated cocktails.

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## Wild fennel powder



Wild fennel powder is obtained from the leaves in spring when they are tender. They are dried at low temperatures to prevent the essential oils from evaporating.

Its fresh aroma and subtle flavor are well suited to pasta, legume soups, white meats, and fish, as well as baked, grilled, and barbecued dishes. It can be added to soups, sauces, vegetables, juices, or smoothies to enhance their flavor and aroma.

## Beetroot powder

Beetroot powder is obtained from fresh roots, which are slowly dried to preserve all their nutritional content, natural flavor, and sweetness. We all know about the beneficial properties of this precious root, which contains antioxidants, minerals, and vitamins.



Ideal for preparing vegetarian dishes in general, it can be added at the end of cooking to soups, sauces, vegetables, or to juices or smoothies for breakfast to add flavor, sweetness, aroma, and color.

Excellent for coloring creams, pasta, desserts, bread, and leavened products in general, ideal for decorating and preparing the most sophisticated cocktails.

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## Black olive grains

Olive crumble: dried black olives without removing their characteristic bitter taste and part of their oil content.

Olive crumble can be used to season a plate of spaghetti, with the addition of anchovies.



Olive crumble can also be used to enrich pumpkin risotto, pan-fried cod, or any dish you like.

# The Canditi

Our candied fruits are made exclusively with Sicilian agricultural products. The candying process is slow and gradual, carried out entirely at room temperature without ever heating the product, so as not to damage its structure and compactness.



No other preservatives or similar ingredients of any kind are added, with the exception of lemon juice (made from lemons from southeastern Sicily) to limit the possibility of sugar crystallization.

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## Candied yellow peppers



The color, aroma, and flavor remain unchanged during the candying process, which actually enhances the rich, intense, sweet, and persistent aroma. They enhance the flavor of cheeses, the tastiness of meats and game, the softness of risotto, the delicacy of shellfish, and the flavor of salt cod.

Also perfect for making panettone, desserts, chocolates, and dragées. Excellent to enjoy as tasty candies. Also available in their candying liquid.

Available in 400g trays  
Candied peppers in liquid in 314ml and 1064ml jars.



# Candied Datterino tomatoes

The Datterino is a very sweet tomato that is perfect for candying thanks to its natural pulpiness and small size. No other ingredients, preservatives, or similar substances of any kind are added, with the exception of lemon juice (made from lemons from southeastern Sicily) to limit the possibility of sugar crystallization.



Completely peeled by hand to eliminate the unpleasant texture of the skin, once candied, the cherry tomatoes retain their soft interior and a light exterior texture given by a thin natural sugar coating. The bright red color is maintained during candying, a process that gives them a rich, intense, sweet, and persistent aroma.

Candying, a process that gives them a rich, intense, sweet, and persistent aroma.

The slightly acidic notes of the datterino cherry also remain distinct. Perfect for making panettone, desserts, chocolates, and dragées. Excellent to enjoy as tasty candies. Also available in their candying liquid.

Dried in 110 g jars and 450 g trays. Candied cherry tomatoes in liquid in 314 ml and 1064 ml jars.

# Candied Nocellara dell'Etna olives

The color and flavor of our candied olives remain unchanged during the candying process, which actually makes their flavor unique and intriguing.



Also perfect for making panettone, desserts, and chocolates.

Available in 314ml and 720ml jars.

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## Candied capers



They retain their soft interior and light exterior texture. Their color is preserved during the candying process, which gives them sweetness while enhancing their flavor and rich, intense, persistent, and delightfully discordant aroma. They harmonize well with, but at the same time enhance and contrast, the savory flavor of cheeses, the tastiness of meats and game, the softness of a cheese risotto, and the delicacy of oysters.

Also perfect for making panettone, desserts, chocolates, and dragées. Excellent for enjoying as tasty candies.

Available in 314 ml and 1064 ml jars.



I lavorati del pomodoro

## Natural Datterino tomato sauce

The Datterino is a small concentrate of sweetness, which can be found practically all year round, of the highest quality.

The purées obtained from this tomato retain the main characteristics of the tomato from which they are made: sweetness, pulpiness, and natural flavor. When eaten raw, it leaves a slightly bitter aftertaste.

Perfect for those who love particularly sweet and delicate tomatoes, it is suitable for dishes such as creams and veloutés.

Excellent for sauces, pizzas, and bruschetta.

Short cooking times are always recommended to preserve the aroma and flavor.



## Marinda natural tomato sauce

Marinda is a winter salad tomato of the highest quality.

At the end of production, we leave the tomatoes to ripen naturally on the plant, depriving them of water to enhance their natural concentration of flavors.

ANTIQUA natural tomato sauce reflects the Marinda tomato: aroma, natural flavor, strong taste, and personality.



It is suitable for ragù, stews, and casseroles, but also for simple sauces with a strong flavor. It is recommended to cook it briefly to preserve its aroma and flavor.

It also goes perfectly with fish and its flavor is enhanced in soups.



## Natural cherry tomato sauce

The Ciliegino is the tomato of summer: you can tell by its taste of the sea, its juiciness, its savory sweetness, its texture, and its aroma.

CERASA natural tomato sauce reflects the characteristics of this tomato: aroma, natural flavor, and lingering taste. The taste is sweet and balanced with a slightly acidic finish.

Perfect in fish or seafood-based first courses, where the delicate juiciness of cherry tomatoes harmonizes well without overpowering the dish. Suitable for any type of preparation, it is best when cooked lightly and quickly.



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## Natural yellow Datterino tomato purée

The first tomatoes known to Europeans were most likely yellow tomatoes, so yellow datterini tomatoes have nothing to do with genetic manipulation or GMOs.

The yellow datterino is recognizable not only for its bright lemon-yellow color, but also for its slightly savory and sour taste with a lemon aroma. Its sweet and fresh flavor is a perfect balance of sugars and acids and offers unique sensations, lending itself to countless uses in the kitchen.



Natural characteristics: freshness, slightly savory and tangy taste and aroma.

Excellent for gourmet recipes, thanks to its sweet and delicate flavor, it pairs perfectly with strong ingredients and main courses, enhancing their taste.

All tomato sauces are available in 720 ml jars.



# Marinda hand-peeled tomatoes

Marinda is a winter salad tomato of the highest quality.

At the end of production, we leave the tomatoes to ripen naturally on the plant, depriving them of water to enhance their natural concentration of flavors.

ANTIQUA natural tomato sauce reflects the Marinda tomato: aroma, natural flavor, strong taste, and personality.

It is suitable for ragù, stews, and casseroles, but also for simple sauces with a strong flavor. It is recommended to cook it briefly to preserve its aroma and flavor.

It also goes perfectly with fish and its flavor is enhanced in soups.

Available in 1064 ml jars



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## Hand-peeled pixels



The Pixel tomato is characterized by a very intense flavor, sweetness, and excellent texture and pulpiness. It has an unmistakable taste, similar in some ways to that of the Datterino tomato. Its intense, bright red color makes it particularly attractive.

It is highly appreciated in cooking for its ease in preparing sauces, but it is at its best when peeled. It is suitable for ragù, stews, and casseroles, but also for simple sauces and creams. It also goes perfectly with fish, enhancing its flavor and that of fish soups. It is always recommended to cook it briefly to preserve its aroma and flavor.

Available in 1064 ml jars



# Sole – Chicchi e Spicchi of Datterino

## Datterino tomatoes in tomato water

Our Spicchi di Sole are prepared by manually destemming and selecting the datterini tomatoes, which are placed whole in jars in tomato water to preserve and enhance their natural characteristics: freshness, sweetness, harmony, and natural flavor. The unique feature is that they are not placed in water and salt—which could alter their characteristics—but in tomato water, which enhances their flavor even over time.



Suitable for dishes where the texture of the tomato is important. Ideal for preparing sauces in just a few minutes, enriching pizzas, and garnishing and flavoring dishes to suit your personal taste. They are packaged whole (beans) or cut in half (wedges).

Available in 1064 ml jars

## Spicchi di Oro

### Yellow datterino tomatoes in tomato water



Our Spicchi d'Oro are prepared by destemming, manually selecting the datterini tomatoes, washing them carefully, and placing them cut into jars in tomato water to preserve and enhance their natural characteristics: freshness, taste, and aroma that are slightly and harmoniously savory and sour.

They are preserved in tomato water to preserve their natural characteristics.

Suitable for dishes where the texture of the tomato is important. Ideal for preparing sauces in just a few minutes, enriching pizzas, and garnishing and flavoring dishes to suit your personal taste. Perfect for preparing fish or seafood-based first courses, where its flavor blends harmoniously.

Available in 1064 ml jars



# Strattu

## Marinda tomato concentrate

Our concentrate is made purely from Marinda tomatoes, preserving and enhancing their organoleptic properties.



Marinda is a winter salad tomato of the highest quality. It is the tomato that evokes nostalgia for summer: for its sunny aroma, its rich, sweet, enveloping, juicy, persistent, flavorful taste, and its firm, crunchy texture.

Available in 100g and 300g jars.

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## Sicilian lemon syrup

In our syrup, made with fresh Sicilian lemon juice, we have reduced the amount of sugar to give you the freedom to use it to best suit your needs and tastes.

We have therefore created a syrup containing only 65% lemon juice and 35% sugar.

The syrup is obtained through a very delicate and minimally invasive processing method to achieve a more exciting flavor, better shelf life, and an excellent color profile.

Available in 720 ml jars



# Small capers

Capers are one of the most widely used aromatic plants in Italian cuisine and are flower buds with a strong, pungent flavor.

They are harvested between late May and early September, usually in the early morning or at sunset.

They are picked as soon as they sprout because the smaller the caper, the better it tastes.

They are preserved in salt to maintain their organoleptic properties.

Due to their aroma, they are used in numerous meat, fish, pizza, and pasta dishes.



Available in 150g and 750g jars

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## Oregano from the Iblei Mountains



Oregano is one of the most widely used aromatic herbs in Mediterranean cuisine due to its intense and stimulating aroma. It is consumed dried because its aroma tends to become more intense and its fragrance warmer, more aromatic, and more balsamic.

Its use originated in the kitchens of southern Italy and Sicily and spread throughout Italy.

Our oregano grows on the rocky coasts of the Iblei mountains.

Available in 30 g jars and 200 g bags.



# Sun-dried datterino tomatoes

The cherry tomatoes are first salted and then dried naturally in the Sicilian sun without the addition of preservatives, colorants, or sugars. The result is a dried tomato with an elastic, soft, fleshy texture and a sweet, intense, and savory flavor. From organic farming.



Dried cherry tomatoes can be preserved in oil with various herbs and spices, or used in pesto, to add color to a pasta dish or salad, giving them a delicious flavor. They are excellent as an appetizer.

Available in 100g and 150g jars and 500g bags.

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