



I like the idea that my activity in the kitchen is in reality an art-form,
a beautiful art-form that finds something new in the world each day.

A steak, when all is said and done, is simply a steak.

You can cook it or dress it as you like and as well as you like, but it's always still a steak.

My products, on the other hand, are the result of combinations of fruit, vegetables, spices and sugar.

A creative kitchen.

We don't eat jam or compote because we are hungry,
but because we like them, because all of us have at least one sweet tooth
because we cannot say no to those little temptations that make us feel better.
The thought that I can give someone a moment of pleasure or satisfaction
with my products is a beautiful feeling.

Giorgia Rinaldi





Granciolla - Orange and Onion

white onions, sugar, organic orange peel and juice, balsamic dressing

Ideal with soft cheeses



Green Tomatoes with Caviar Lime

green tomatoes, sugar, lemon juice, caviar lime

Ideal with blue-veined cheeses



43g 106g 212g 500g 1kg 3.1kg

1kg

Pumpkin

yellow pumpkin, sugar, Saronno bitter, lemon juice, cinnamon

Ideal with seasoned cheeses



Vegetable Mix

peppers, carrots, celery, onion, white cauliflower, fennels, sugar, balsamic dressing, olive oil, salt

Ideal with canapes



Onion compote

43g

106g

212g

500g

1kg

3.1kg

white onion, demerara sugar, honey, balsamic dressing

Ideal with fresh cheeses



Fine Gardeners' Mix

peppers, carrots, celery, onion, white cauliflower, fennels, sugar, white vinegar, high oleic seed oil, salt

Ideal with all kinds of meat and cold-cuts



Speedy Pizza with cured pork, seasoned goat's cheese and vegetable cream

250gr type-0 flour 140 ar water 1 spoonful of extravirgin olive oil (plus a little more for frying) 6gr of instant yeast for pizza and savouries pinch of salt 100gr sliced Parmesan ham 1 seasoned goat's cheese valerian, to taste Happy Mama Fine Gardeners' Mix compote, to taste

Method

work the flour together with the water, oil. yeast and salt until you have a smooth dough ball. Leave to rest for 15 minutes in a covered pot. Divide your dough into two equal parts, and roll each into a 2-cm thick circle with a rolling pin: each circle should be the size of the pan you intend to use for the cooking (I have used a 24-cm diameter pan, for instance). Warm your pan with a little oil, remove any excess with kitchen paper, and cook your first dough disc in the hot pan. Reduce the heat to a minimum, and cook your easy pizza for another 3 minutes per side: once cooked, remove and cook the second one. Spread your Happy Mama Fine Gardeners' Mix onto each pizza, along with the ham, the seasoned goat's cheese and some fresh valerian leaves.







Pear and Vinegar

pears, sugar, Modenese Balsamic Vinegar (IGP)

Ideal with Parmigiano-Reggiano cheese. seasoned cheeses and dry fruit





Strawberries and Chillis

strawberries, red chillis, sugar, Modenese Balsamic Vinegar (IGP)

Perfect with quality gorgonzola



Prunes and Onions

prunes, red onions, sugar, Modenese Balsamic Vinegar (IGP)

Perfect with quality pecorino



Balsamic Onion Julienne

red onion, Modenese Balsamic Vinegar (IGP), olive oil, salt

Ideal for all kinds of meat and cold cuts. works well with sandwiches as well



106g 212g 500g 1kg 3,1kg



106g 212g 500g 1kg 3,1kg

1kg

Balsamic Pickled Onions

pickled onions, Modenese Balsamic Vinegar (IGP), white wine, sugar, salt, water

Perfect with all types of meat and cold cuts

Onion Mustard

white onions, sugar, Modenese Balsamic Vinegar (IGP), mustard essence

Ideal with meats and cold cuts



Onion Julienne and tuna sandwiches

6 slices of sandwich bread 250gr tuna 60gr of Happy Mama Onion Julienne Compote 2 tablespoons of mayonnaise 1 teaspoon of chopped chives salt and pepper, to taste

Method:

drain your tuna well, and add it together with the julienne onion compote, mayonnaise and chopped chives in a pot. Mix it all well together with a teaspoon. Taste for salt and pepper, and leave in the fridge for 15 minutes covered with cling-film. Spoon your chilled filling into the middle of three of your bread slices, cover each with another slice of bread. and press gently down to ensure that the filling spreads out well.





Red Compote

peppers, onions, chili peppers, apples, garlic, sugar, balsamic dressing

Ideal alongside all types of meat



Chutneys are simply side-dressings, sweet and sour sauces that contain fruit or vegetables plus sugar and vinegar to give the chutney its characteristic spicy flavour. The word "chutney" comes from the verb "chatni", which means to crush, since all the ingredients are crushed together to form a single sauce. They go perfectly with any type of dish, enriching their flavours.



Leek Mectar

organic leeks, sugar, wine vinegar, sugar, olive oil, salt

Ideal alongside all types of red meat, grilled meats and cold cuts



Mango Chulney

mangoes, brown sugar, apple vinegar, chilli peppers, Himalayan salt

Ideal with fish, and especially seafood dishes



Wegetable Mix

peppers, carrots, celery, onion, white cauliflower, fennels, sugar, white vinegar, altoiec oil, salt

Ideal alongside all types of meat and cold cuts



Tomato Chutney

tomatoes, peppers, onions, apples, chilli peppers, apple vinegar, brown sugar, garlic, raisins, cloves, ginger

Suitable alongside nearly any type of dish



Fruit Mustard

large pieces of fruit, with added mustard essence

Ideal alongside all types of meat



White Watermelon Wustard

white watermelons, sugar, organic lemon peel, mustard essence

Ideal alongside all types of meat

* Our products contain a high level of vegetables and fruit. Each product clearly indicates the percentage of fruit or vegetables used.



Did you know? HIGH OLEIC SUNFLOWER OIL is rich in monosaturated fats (80% oleic acid) and vitamins: it is perfect for your everyday health.





The healthiest part of chocolate is cocoa: the higher the quantity of cocoa used, the better quality of the final product. When we use cocoa in our products, we prefer to use chocolate with at least 78% cocoa.



Peach and chocolate

peaches, sugar, lemon juice, dark chocolate



Pear and chocolate

pears, sugar, organic orange peel and juice, organic lemon peel and juice, dark chocolate, cinnamon



106g 330g 500g 1kg 3,1kg

Banana and chocolate

bananas, apples, sugar, dark chocolate, moka coffee, vanilla

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How to make a Pear & Chocolate Crostata

300g type-0 flour 150g sugar 150g butter (from the fridge) 1 whole egg pinch of cake yeast pinch of salt 500g Happy Mama Pear and Chocolate spread



Let us start with the pastry: whisk your cubed cold butter in a small pot with the sugar, add the egg and salt and work it together. Add the flour and the yeast, and work your mix until you have a uniform dough and the butter is completely amalgamated. Wrap in oven paper and leave in the fridge for 30 minutes. Once cooled, roll out 2/3 of the dough to a thickness of 5mm with a rolling pin, and place it inside a 22cm diameter buttered baking tray. Trim the edges and and use a fork to punch a few holes in the pastry base. Take the little pieces left over and add them to the remaining third of your dough, which should be stored in the fridge. Pour your Happy Mama Pear and Chocolate spread onto your pastry base, and use a spoon to level it off nicely. You need to have a layer of spread at least 1cm high to ensure that it stays soft even after cooking. Remove the remaining dough from the fridge, roll it out and use a toothed roller to cut 1cm-wide strips. Place them across the top of your pastry to make a tight grid. Cover your crostata with aluminium foil, and bake in a pre-heated oven at 180°C for 10 minutes. Then remove the foil, and bake for another 25-30 minutes, or until the pastry starts to brown. If it cooks any longer, the filling will become dry and hard, so be careful! Leave to cool on a cake rack, remove from the baking tray and serve.





Breakfast is probably the most important meal of the day.

Metabolically-speaking, our body is most prepared for nutrition and for repair functions at breakfast, using the nutrients that we provide it with. A solid breakfast high in fruit and wholemeal bread helps to give our body sufficient calories to face the day well!











Cherry Jam



Peach Jam
peach pulp, sugar, lemon juice

We use few but quality ingredients.

Or, put another way, lots of fruit and only a little sugar. The dense and creamy texture of our jams comes solely from the high percentage of fruit that we use to make them. To thicken our jams, in fact, we do not use pectin or other thickeners, we simply add more fruit. How much? More than 110%. This means that we use at least 110g of fruit for every 100g of jam we make. The low cooking temperatures and the absence of air also means that we preserve all the characteristics of the fruit: its natural flavour, colour, and vitamin and mineral content.



Aprical Jam
apricots, lemon juice, sugar



Our suggestion!

Summer Temptation for two people

- 150ml fresh cream
- 100g goat's ricotta
- one tablespoon of acacia honey
- Happy Mama CARMELLISED FIG jam
- organic lemon zest
- dry fruit to taste

Mix your ricotta and honey together to soften the cheese. Whisk the cream and add to the ricotta, gently stirring it together. Place the mix in a sac à poche with the starred nozzle, and fill two glasses with it. Decorate with the Happy Mama Carmellised Fig jam, and top with dry fruit or raspberries to taste!









kiwis, sugar, lemon juice, fresh ginger





oranges, sugar, nuts





strawberries, blackberries, raspberries, blueberries, blackcurrants, sugar, lemon juice



Pear and Fig Jam

figs, pears, sugar, organic orange peel and juice, lemon juice



Strudel Jam

apples, sugar, pinenuts, raisins, cinnamon powder





HappyMama is pleased to offer quality bonbonnières - via our Sweet Just Married range - to make the most beautiful day of your life even more special.

Our jam, marmalade or compote bonbonnières are made only with fresh fruit and vegetables, without pectin or other chemical additives, and the happy couple can choose how they are packaged and presented. A simple but elegant idea - your wedding guests will remember not just the sweetness of the fruit used, but also the beauty and elegance of the packaging.



