



MODERATO

MODERATO TORTE

MODERATO CAKES

Slastice za vaš ugostiteljski objekt / Desserts for your catering facility

Mjerna jedinica za užitek!
Measure for pleasure!

Visokokvalitetni i pomno birani sastojci, bogata tradicija i praćenje najnovijih svjetskih trendova od prvog su dana sastavni dio prepoznatljivih Moderato slastica. Monoporcije, torte, praline, personalizirane čokolade postale su nezaobilazna adresa svih ljubitelja ukusnog i kvalitetnog deserta.

Na upit vlasnika restorana, hotela i drugih ugostiteljskih objekata koji su željeli naše slastice približiti svojim gostima, osmislili smo proizvode prilagođene novim zahtjevima tržišta i tako je nastao Moderato program duboko smrznutih deserata.

Naše duboko smrznute slastice zadržavaju izvornu, gotovo ne-taknutu svježinu. Karakterizira ih ručni rad i posvećenost svakom detalju izrade, kao i finalnom izgledu.

Moderato slastice pružit će vam trenutak intenzivnog zadovoljstva, savršenu ravnotežu okusa te vas, barem na trenutak, odvesti u sasvim novu dimenziju, u kojoj naše slastice postaju mjerna jedinica za užitak.

Veselimo se budućoj suradnji!

Uvjeti skladištenja:
Temperatura skladištenja: -18 stupnjeva
Rok trajanja: 4 mjeseca od datuma proizvodnje

Odmrzavanje:
Odmrzavati na 4 stupnja minimalno 2 sata prije posluživanja.
Odmrznuti proizvod upotrijebiti u roku od 4 dana.

High-quality and carefully selected ingredients, rich tradition, and the latest global trends have been a part of the recognizable Moderato desserts since day one. Monoportions, cakes, pralines, and personalized chocolate have become an unavoidable address for all lovers of delicious and top-quality desserts.

At the request of owners of restaurants, hotels, and other catering facilities, who wanted to bring our desserts closer to their guests, we designed products adapted to new market requirements and this created the Moderato program of deep-frozen desserts.

Our deep-frozen desserts retain their original, almost intact freshness. They are characterized by handwork and dedication to every detail of workmanship, as well as to the final look.

Moderato desserts will give you a moment of intense pleasure, a perfect balance of flavors, and at least for a moment, take you to a whole new dimension, in which our desserts become a measure for pleasure.

We are looking forward to our future cooperation!

Storage conditions:
Storage temperature: -18 degrees
Expiration date: 4 months from the date of manufacture

Thawing:
Thaw at 4 degrees for a minimum of 2 hours before serving.
Use the product within 4 days.





Moderato Cantabile



Čokoladni okus Italije *The chocolate flavour of Italy*

lješnjak i čokolada, keks, gianduia
hazelnut and chocolate, cookies, gianduia

*slatka čokolada iz talijanske pokrajine Piemonte
/ sweet chocolate from the Italian province
Piemonte



Marquise



*Bogatstvo kaka
uz dodir maline
A wealth of cocoa with
a touch of raspberries*

tamna čokolada s 52% kaka, malina
dark chocolate with 52% of cocoa, raspberry



Jagoda
Strawberry



Čokoladni okus Italije
The chocolate flavour of Italy

mliječno vrhnje, jagoda
half cream, strawberries



Golden escape



*Vrhunska kombinacija
okusa za sva vaša osjetila*
*The perfect combination of flavors
for all your senses*

gianduia, lješnjak, čokolada
gianduia, hazelnut, chocolate



Lješnjak
Hazelnut



*Neraskidiva ljubav
čokolade i lješnjaka*

*The unbreakable love
of chocolate and hazelnuts*

čokolada, lješnjak
chocolate, hazelnut



Black & white



*Crno-bijeli svijet
čokoladne rapsodije
The black and white world
of a chocolate rhapsody*

gianduia, bijela i tamna čokolada
gianduia, white and dark chocolate



Snowflake



*Za istinske
ljubitelje čokolade
For true chocolate lovers*

bijela čokolada, slatko vrhnje, namaz od lješnjaka
white chocolate, cream, hazelnut spread



Bacio



*Čokolada i lješnjak
se vole javno
chocolate and hazelnut in love*

lješnjak, čokolada, gianduia



Taffee



*Slatki dodir čarolije
optočen karamelom*

*A sweet touch of magic
surrounded by caramel*

karamel, mliječna čokolada, mliječno vrhnje
caramel, milk chocolate, half cream



Regina



Kraljica čokolade
The chocolate queen

čokolada, vanilija, kakao, keks
chocolate, vanilla, cocoa, cookies



Déjà vu



*Retro okus
čokolade i naranče
Retro flavour of chocolate and orange*

čokolada, kakao, naranča
chocolate, cocoa, orange



Choco amarena



*Strastveni
poljubac višnje
A passionate cherry kiss*

višnja, tamna i bijela čokolada
sour cherry, dark and white chocolate



Simply Milky



*Prepoznatljivo ime,
okus koji se pamti
A recognizable name,
a taste to remember*

bijela čokolada i slatko vrhnje, mliječna čokolada
white chocolate and cream, milk chocolate



Mediterranea



Mirisni dodir svježine
A fragrant touch of freshness

vanilija, slatko vrhnje, naranča
vanilla, cream, orange



Schwarzwald



*Receptura koja
traje stoljećima*
A recipe that lasts for centuries

čokolada, slatko vrhnje, vanilija, višnja
chocolate, cream, vanilla, sour cherry



Jogurt-šumska voće
Yogurt-forest fruit



Osvježenje
prozračnih nota
Refreshment with airy notes

krema šumsko voće, jogurt
forest fruit cream, yogurt



Coconut Kiss



Čarolija u bijelom Magic in White

krema vanilija, vafl, badem, kokos
vanilla cream, waffle, almond, coconut



Cherry mania



*Bogatstvo okusa,
kombinacija za sladokusce*
*A wealth of flavors,
a combination for gourmets*

čokolada, slatko vrhnje, vanilija, višnja
chocolate, cream, vanilla, sour cherry



Amore



*Čokoladna ljubav napojena
narančinim sokom
chocolate love soaked in orange juice*

bijela čokolada, mliječno vrhnje, naranča
white chocolate, half cream, orange



Limun



Nježni dodir ljeta
A gentle touch of summer

vanilija, slatko vrhnje, limun
vanilla, cream, lemon



Make a wish!



*Svetremenski okus
za prave sladokusce
A timeless taste for true gourmets*

karamel, čokolada, kikiriki
caramel, chocolate, peanut



Cookies



*Jedinstveni okus
bezbržnog djetinjstva
The unique taste of a carefree childhood*

krema vanilije, mljeveni keksi
vanilla cream, minced biscuits



Pistachio



*Trenutak intenzivnog
zadovoljstva
A moment of intense pleasure*

tamna i bijela čokolada, krema od pistacija
dark and white chocolate, pistachio cream



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Narudžbe i kontakti

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