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June 2010

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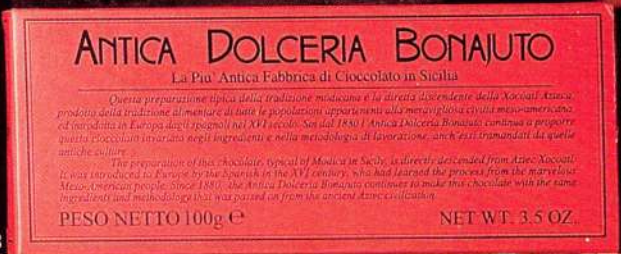




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1 This creamy, floral cardoon honey comes from a sustainable bee farm in Sardinia and its thick consistency makes it an ideal spread. LICCU MANIAS, \$15, gustiamo.com. 2 This paste made from Sicilian quince is always present on our cheese board, paired with sheep's milk cheeses. MARIA GRAMMATICO, \$8, cubemarketplace.com. 3 This chocolate, flavored with cinnamon, is made with a technique that doesn't soften the sugar, so the bar is loaded with sugar crystals that crunch when you eat it. ANTICA DOLCERIA BONAJUTO, \$12, zingermans.com. 4 This gianduia is the elegant big sister to Nutella, elevated by a dense, silky texture and pure flavor. LA MOLINA, \$34, cubemarketplace.com. 5 Made from the legendary Sicilian almond, this cream is addictive. It's a spread that is perfect for crepes, muffins and desserts. STAMONDO, \$17, cubemarketplace.com. 6 From a popular balsamic vinegar producer, this mostarda blends fresh figs and balsamic in a thick, syrupy preserve that's ideal with roast meats and strong cheese. ACETAIA LEONARDI, \$17, cubemarketplace.com. 7 One of the few producers of incomparable marasca cherries, Luxardo's product will keep you from considering generic maraschino jars again. LUXARDO, \$25, zingermans.com. 8 A one-of-a-kind item, these delicious preserved orange slices are from a noted producer in Siracusa and pair with rich desserts, or top cakes and tarts; we substituted them for marmalade. MARCHESI DI SAN GIULIANO, \$25, elizabar.com. 9 A necessity for bollito misto, we like this distinguished mostarda di Cremona for its well-balanced agrodolce flavor. SPERLARI, \$8, dipaloselects.com.



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