

ENJOY A TASTE  
*of the Mediterranean*  
AND A TASTE OF DALMATIA®



# DALMATIA®

A MEDITERRANEAN TRADITION

The unique coastal region of Croatia—renowned for its Mediterranean fruits and vegetables, nuts, cheeses, olive and nut oils—is the inspiration for our brand, Dalmatia®. These sweet and savory spreads are crafted from the best local and regional ingredients we can find—fig, citrus, sour cherry, plum, pepper and eggplant.

Dalmatia®'s signature fig spreads are produced by sourcing figs from local farms along the pristine Adriatic Coast of Croatia and from other Mediterranean regions. Each fig is inspected by hand for quality, then carefully cooked using a process which maintains the integrity of the fruit.

## FRUIT FLAVORS



## SOUR CHERRY SPREAD

Perfectly ripened sour cherries from the Pannonian Valley of Eastern Croatia are cooked with great care to preserve their natural character and create a wonderfully tart, yet sweet spread, overflowing with flavor.

## APPLICATION:

Great as a filling for homemade chocolate cake or cookies

## CHEESE PAIRING:

Brie and Blue cheese



#481336 - Pail - 4/3.3 lb | #481338 - Jar - 12/8.5 oz | #481348 - Mini - 30/1 oz



## ORGANIC FLAVORS

ORGANIC  
APRICOT SPREAD

One of the most aromatic fruits, apricot has a vivid and irresistible scent which will charm and enchant. Golden in color, its subtle yet bright flavor entices the senses and its gentle aroma of floral notes lingers on the palate.

## APPLICATION:

Enjoy with a warm, buttered English muffin and a piping pot of earl grey tea.

## CHEESE PAIRING:

Brie, Aged Gouda and Parmigiano-Reggiano

#481350 - 12/8.5 oz



NEW



## TANGERINE SPREAD

Hand picked in Neretva Valley of Southern Croatia, fresh tangerines are simmered slowly then crafted into this flavor intense spread.

## APPLICATION:

Dress up your salad by mixing a spoonful of tangerine spread

## CHEESE PAIRING:

Goat, Gouda, Ricotta and Pecorino

#481343 - 12/8.5 oz



NEW

ORGANIC  
STRAWBERRY SPREAD

Strawberry's sweet and innocent scent and flavor reminds us of how beautiful life is! It's unique and fruity flavors inspire us to explore nature's purest moments. Allow your senses to write their own lovely story, while your palate explores the essence of strawberry!

## APPLICATION:

Spoon onto fluffy cheese cake

## CHEESE PAIRING:

Goat, Brie and Mascarpone

#481347 - 12/8.5 oz



NEW



## QUINCE SPREAD

Generations ago the fruit was placed in closets, where it slowly released a light fragrance of apple, pear, vanilla, and citrus, which permeated throughout the house. Among the rarer fruits, when cooked, quince harnesses those delicate flavors and aromas and transforms into deep rosy pink color

## APPLICATION:

Try on a panini with jamón serrano ham, aged provolone and balsamic.

## CHEESE PAIRING:

Gouda, Mahón, Manchego, Pecorino.

#481340 - Jar - 12/7.7 oz

#481345 - Mini - 30/1 oz

#481346 - Pail - 4/3.3 lb



NEW

ORGANIC  
BLACKBERRY SPREAD

Queen of the forest fruits! Blackberry's combination of sweetness and tartness with its rich, deep color is mesmerizing. This forest beauty, from the Eastern Balkans, has an unforgettable allure. Allow nature to introduce your palate to this wild treasure.

## APPLICATION:

Delicious in plain Greek yogurt with Acacia honey and toasted almonds

## CHEESE PAIRING:

Chevre, Brie and Blue cheeses

#481349 - 12/8.5 oz





## FRUIT FLAVORS



### FIG ORANGE SPREAD

Fresh oranges are juiced by hand and added to a simmering kettle of Mediterranean figs. The result is a concentrated essence of figs with a burst of citrus- delicious! Each and every orange and fig is inspected by hand for quality.

#### APPLICATION:

Spread onto grilled bread with fresh tomato and a drizzle of olive oil.

#### CHEESE PAIRING:

Brie, Gouda and Blue cheese

#481334 • 12/8.5 oz



### FIG COCOA SPREAD

Ample fig chunks with a balance of fig and cocoa. The fruit flavor evolves as the cocoa elevates at the finish.

#### APPLICATION:

Fold gently into Mascarpone and use as a filling for Crêpes.

#### CHEESE PAIRING:

Aged cheddar, Manchego, Mascarpone

#481341 • Jar • 12/8.5 oz



#481351 • Mini • 30/1 oz



### PLUM SPREAD

Blue plums, picked locally and regionally, are nearly the only ingredient in this traditional recipe. The sweetness comes from naturally occurring plum sugars. Fresh ingredients and slow cooking methods create a velvety spread of concentrated plum.

#### APPLICATION:

Use as a filling for Blintzes- just add sour cream

#### CHEESE PAIRING:

Gouda, Emmenthal, Fontina

#481337 • 12/8.5 oz



## SAVORY FLAVORS



### GREEN OLIVE SPREAD

A classic Mediterranean condiment! This olive spread has a mild, buttery flavor. Perfect for the sensitive palate. Made with Mediterranean ingredients.

#### APPLICATION:

Traditionally served with grilled bread, sun dried tomatoes and seafood.

#### CHEESE PAIRING:

Blue, Feta, Parmigiano Reggiano

#481331 • 12/6.7 oz



### BLACK OLIVE SPREAD

Perfect for the olive enthusiast. Bold flavors and simple ingredients. This olive spread is intense and clean on the palate and the finish is rich and strong.

#### APPLICATION:

Add to baked, stuffed mushrooms with goat cheese and herbs

#### CHEESE PAIRING:

Feta, Parmigiano Reggiano, Pecorino Romano

#481332 • 12/6.7 oz



### RED PEPPER SPREAD

Made with sweet red peppers. This flavorful and mild spread is delicious alone or as a condiment. Ajvar is prepared at harvest time each year, in limited quantities using regional ingredients.

#### APPLICATION:

Delicious with scrambled eggs and a baguette.

#### CHEESE PAIRING:

Feta, Goat, Gouda

#481333 • 12/7.1 oz



*Inspired by our love for the beautiful  
land and people of the region...*



## *Farming in Croatia...*

Our figs come from local farms along the pristine Adriatic Coast of Croatia and from other Mediterranean regions. Because fig production in Dalmatia is limited, each year we continue to actively support and encourage the farming community. We pay a premium price to farmers for their figs in support of that effort—it is a commitment originally inspired by our love for a beautiful land and a beautiful people!



## *Sweet and Savory Spreads...*

Our flavorful sweet and savory spreads are crafted from the best local and regional ingredients we can find—quince, fig, pepper & eggplant, citrus, sour cherry and plum to name a few.

Our Sweet Spreads pair perfectly with cheeses of all varieties, and with baked goods. Our Savory Spreads are wonderful additions to any charcuterie or antipasto plate.

Enjoy a taste of the Mediterranean and a taste of Dalmatia®!



### **FIG SPREAD**

Cooked with great care to protect the integrity of the fruit and to create a rich, full-bodied, fruity flavor - an unsurpassed tasting experience! Each and every fig is inspected by hand for quality.

### **APPLICATION:**

Blend with chopped almonds and plain Greek yogurt.

### **CHEESE PAIRING:**

Brie, Blues and Aged Cheddars

#487360 - Jar - 12/8.5oz



#481342 - Mini - 30/1 oz



#481335 - Pail - 4/3.5 lbs

