



PRODUCT CATALOGUE

about us



MICHELE PEPE

In the heart of the Cilento National Park, among lush hills, centuries-old olive groves and sun-kissed vineyards, our company was born: Cilentum Dessert.

It is right here, in this corner of paradise, that our founder, Michele Pepe, took his first steps into the world of pastry-making, surrounded by recipes passed down through generations and the knowledge acquired in the prestigious laboratories of CAST Alimenti, under the guidance of internationally renowned masters.

With the curiosity of a craftsman and the precision of an artist, Michele honed his skills, refining techniques and secrets through experiences in some of the finest pastry shops and hotels in Italy.

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Cake

CAKE



RICOTTA AND PEAR CAKE

Buffalo ricotta cream, Williams pears, and Giffoni hazelnut biscuit

1200 G

**frozen product*

*** defrost the product at +5°C until fully thawed*

CAKE



FIVE-LAYER CHOCOLATE CAKE

Milk, white, and dark chocolate mousse on layers of raw cocoa and red cocoa biscuit

1200 G

**frozen product*

*** defrost the product at +5°C until fully thawed*

CAKE



BANANA AND CHOCOLATE CAKE

Dark chocolate mousse with banana cream, soft banana sponge, and caramel

1200 G

**frozen product*

*** defrost the product at +5°C until fully thawed*



CAKE



RICOTTA AND FIG CAKE

Buffalo ricotta cream with Cilento figs and Giffoni hazelnut biscuit

1200 G

**frozen product*

*** defrost the product at +5°C until fully thawed*

CAKE



CHOCOLATE CAPRESE CAKE

Fudgy almond and chocolate cake

1200 G

**frozen product*

*** defrost the product at +5°C until fully thawed*



BRONTE PISTACHIO AND CHOCOLATE CAKE

Sponge cake with chocolate mousse, pistachio mousse, and chocolate glaze

1200 G

**frozen product*

*** defrost the product at +5°C until fully thawed*



CAKE

CAKE



MASCARPONE AND PISTACHIO CAKE

Crunchy crumble with mascarpone cream and Bronte pistachio heart

1200 G

**frozen product*

*** defrost the product at +5°C until fully thawed*

CAKE



STRAWBERRY CAKE

Strawberry sponge cake with custard cream, wild strawberries, and strawberry glaze.

1200 G

**frozen product*

*** defrost the product at +5°C until fully thawed*

CAKE



CAPRESE CAKE WITH CILENTO LEMONS

Fudgy almond cake flavoured with Cilento lemons

1200 G

**frozen product*

*** defrost the product at +5°C until fully thawed*

CAKE



CUSTARD TART WITH AMARENA CHERRIES

Shortcrust pastry with custard cream, semi-candied Amarena cherries, and mixed nuts

1500 G

**frozen product*

*** defrost the product at +5°C until fully thawed*

CAKE



CRUMB TART WITH CUSTARD AND SOUR CHERRIES

Crumble tart with almonds, custard cream, and sour cherries

1500 G

**frozen product*

*** defrost the product at +5°C until fully thawed*





Single servings

SINGLE
SERVINGS

SINGLE
SERVINGS



ESPRESSO COFFEE MOUSSE

Mascarpone mousse with espresso coffee heart

100 G

**frozen product*

*** remove from the freezer and wait 20 minutes; the product will be ready to serve*

CARAMEL MOUSSE

Mascarpone mousse with salted caramel and crunchy crumble

100 G

**frozen product*

*** remove from the freezer and wait 20 minutes; the product will be ready to serve*

SINGLE
SERVINGS



CILENTO CHOCOLATE SEMIFREDDO

Chocolate semifreddo with a Cilento fig filling

100 G

**frozen product*

*** remove from the freezer and wait 5 minutes; the product will be ready to serve*

SINGLE
SERVINGS



CASSATA-STYLE SEMIFREDDO

Chocolate and custard semifreddo

100 G

**frozen product*

*** remove from the freezer and wait 5 minutes; the product will be ready to serve*

SINGLE
SERVINGS



LEMON DELIGHT

Limoncello flavoured sponge cake with Cilento lemon cream

100 G

**frozen product*

*** remove from the freezer and wait 20 minutes; the product will be ready to serve*

SINGLE
SERVINGS



CHOCOLATE MOUSSE

Mascarpone mousse with a chocolate and blueberry heart
100 G

**frozen product*

*** remove from the freezer and wait 20 minutes; the product will be ready to serve*

SINGLE
SERVINGS



STRAWBERRY CHEESECAKE

Buffalo ricotta and cream cheese cream with wild strawberries and biscuit crumble

100 G

**frozen product*

*** remove from the freezer and wait 20 minutes; the product will be ready to serve*

SINGLE
SERVINGS



SALTED CARAMEL CHEESECAKE

Buffalo ricotta and cream cheese cream with salted caramel and biscuit crumble

100 G

**frozen product*

*** remove from the freezer and wait 20 minutes; the product will be ready to serve*

SINGLE
SERVINGS



TIRAMISÚ

Savoiardi biscuits soaked in espresso coffee with mascarpone cream and cocoa

100 G

**frozen product*

*** remove from the freezer and wait 20 minutes; the product will be ready to serve*



CREPEES

NEW FOR
2025

DELICIOUS
FIORDILATTE
ICE CREAM

SOFT BISCUIT



Golden crêpe in soft biscuit, filled with fiordilatte ice cream.

100 G

**frozen product*

*** remove from the freezer and wait 5 minutes; the product will be ready to serve*





Ready-to-bake savouries

READY
TO
BAKE



EGGPLANT PARMIGIANA

Breaded eggplant with buffalo mozzarella and San Marzano tomato sauce

100 G

**frozen product*

*** defrost the product and heat in the oven at 180°C for 4/5 minutes, or, if frozen, use the microwave in defrost mode as needed*

READY
TO
BAKE



POTATO AND PORCINI MUSHROOM FLAN

Creamy flan with potatoes and porcini mushrooms

100 G

**frozen product*

*** defrost the product and heat in the oven at 180°C for 4/5 minutes, or, if frozen, use the microwave in defrost mode as needed*



Fillable savouries

FILLABLE
SAVOURIES



SAVORY MARITOLLO-STYLE BUN

Soft savoury brioche bun to fill

30 G

**frozen product*
*** defrost the product at room temperature or in microwave defrost mode, then fill as desired with sauces, cold cuts, salmon, vegetables and cheeses*

FILLABLE
SAVOURIES



WHITE BREAD POCKET

Soft and neutral-flavoured bread to fill

55 G

**frozen product*
*** defrost the product at room temperature or in microwave defrost mode, then fill as desired with sauces, cold cuts, salmon, vegetables and cheeses*

FILLABLE
SAVOURIES



MULTIGRAIN BREAD POCKET

Rustic bread with mixed cereals to fill

55 G

**frozen product*

*** defrost the product at room temperature or in microwave defrost mode, then fill as desired with sauces, cold cuts, salmon, vegetables and cheeses*







Product	Weight	Technical Specifications	Description
CAKE			
Ricotta and Pear Cake	1200g	frozen product	Buffalo ricotta cream, Williams pears, and Giffoni hazelnut biscuit
Banana and Chocolate Cake	1200g	frozen product	Dark chocolate mousse with banana cream, soft banana sponge, and caramel
Five-layer Chocolate Cake	1200g	frozen product	Milk, white, and dark chocolate mousse on layers of raw cocoa and red cocoa biscuit
Ricotta and Fig Cake	1200g	frozen product	Buffalo ricotta cream with Cilento figs and Giffoni hazelnut biscuit
Chocolate Caprese Cake	1200g	frozen product	Fudgy almond and chocolate cake
Bronte Pistachio and Chocolate Cake	1200g	frozen product	Sponge cake with chocolate mousse, pistachio mousse, and chocolate glaze
Mascarpone and Pistachio Cake	1200g	frozen product	Crunchy crumble with mascarpone cream and Bronte pistachio heart
Strawberry Cake	1200g	frozen product	Strawberry sponge cake with custard cream, wild strawberries, and strawberry glaze
Caprese Cake with Cilento Lemons	1200g	frozen product	Fudgy almond cake flavoured with Cilento lemons
Custard Tart with Amarena Cherries	1600g	frozen product	Shortcrust pastry with custard cream, semi-candied Amarena cherries, and mixed nut
Crumb Tart with Custard and Sour Cherries	1600g	frozen product	Crumble tart with almonds, custard cream, and sour cherries
SINGLE SERVINGS			
Espresso Coffee Mousse	100g	frozen product	Mascarpone mousse with espresso coffee heart
Caramel Mousse	100g	frozen product	Mascarpone mousse with salted caramel and crunchy crumble
Cilento chocolate semifreddo	100g	frozen product	Chocolate semifreddo with a Cilento fig filling
Cassata-style semifreddo	100g	frozen product	Chocolate and custard semifreddo
Lemon Delight	100g	frozen product	Limoncello-flavoured sponge cake with Cilento lemon cream
Chocolate Mousse	100g	frozen product	Mousse al mascarpone con cuore ai cioccolati e mirtilli
Strawberry Cheesecake	100g	frozen product	Buffalo ricotta and cream cheese cream with wild strawberries and biscuit crumble
Salted Caramel Cheesecake	100g	frozen product	Buffalo ricotta and cream cheese cream with salted caramel and biscuit crumble
Tiramisù	100g	frozen product	Espresso-soaked ladyfingers with mascarpone cream and cocoa
Crepes	100g	frozen product	Golden crepe in soft biscuit, filled with fiordilatte ice cream
READY-TO-BAKE SAVOURIES			
Eggplant Parmigiana	110g	frozen product	Breaded eggplant with buffalo mozzarella and San Marzano tomato sauce
Potato and Porcini Mushroom Fian	110g	frozen product	Creamy fian with potatoes and porcini mushrooms
FILLABLE SAVOURIES			
Savory Maritozzo-style Bun	30g	frozen product	Soft savoury brioche bun to fill
White Bread Pocket	55g	frozen product	Soft and neutral-flavoured bread to fill
Multigrain Bread Pocket	55g	frozen product	Rustic bread with mixed cereals to fill

INGREDIENTS

From the union of tradition and innovation comes “Cilentum Dessert” — a perfect synthesis of quality, local identity, and authenticity. What sets us apart is the meticulous care we dedicate to selecting raw ingredients and the passion passed down through generations. The freshness of carefully chosen products and the guarantee of precise, attentive craftsmanship are, for you, a promise of safety and quality — and for us, a source of pride.

CAMPANIA BUFFALO RICOTTA
FRESH CREAM
BUTTER
FRESH EGGS
PASTEURIZED EGGS
ITALIAN SUGAR
COCOA
BOURBON VANILLA FROM MADAGASCAR
EXTRA VIRGIN OLIVE OIL P.D.O. FROM THE SALERNO HILLS
ITALIAN FLOUR
PURE CHOCOLATE
CILENTO LEMONS
AMALFI COAST LEMONS
WHITE FIG P.D.O. FROM CILENTO
CILENTO HONEY
BRONTE PISTACHIOS
GIFFONI HAZELNUTS
FRESH FRUIT PURÉES
BARI ALMONDS
WILLIAMS PEARS

Cilentum Dessert S.R.L. possiede le certificazioni:
BRC GLOBAL STANDARD FOOD SAFETY
IFS INTERNATIONAL FOOD STANDARD

as proof of our ongoing commitment to offer you the highest quality products.





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