

LE S'COMPOSTE

DIZECLA

The enormous pot sweats, puffs and steams. Small bubbles emerge and pop, rhythmically, one after another, making the contents of the enormous vessel ripple, which is composed of fruit, sugar and lemon juice...



EXTRA MARMALADE
EXTRA JAM
JELLIED VEGETABLES

100% HOMEMADE CRAFTSMANSHIP

...a big ladle fatigues to pave its way through the dense contents of the pot. Pushed downwards, it begins its circular path, mixing and amalgamating the various ingredients. The person who works that ladle is the lady who has filled the pot in the first place. Her real name is Claudia, but she has always been known as 'Zecla'.

THE SCOMPOSTI

Claudia, from Lecce, is an architect. Making marmalades and jams is an **ancient family tradition** that she has perfected in the course of many years. **Fabio**, also from Lecce, is an **agronomist** who specializes in the organization and management of farms and territories that yield exclusively products of absolute excellence. Claudia and Fabio are the two founders and managing partners of '**Le S'composte di Zecla**'.

JAMS AND SIDE DISHES

As a project, '**Le S'composte di Zecla**' is the result of the idea of producing jams and products for food tasting that are of truly artisanal manufacture, but at the same time display a sophisticated and refined taste. Claudia carried out the initial test-runs; relying on family recipes, she tried to enrich these in her search for **new combinations and new tastes**. But her experiments went also in another direction, as she sought to develop new cooking techniques that

could extend the preservation of the products' organoleptic qualities as much as possible. Once the recipes for fruit jams had been perfected, Claudia's research addressed another type of products, namely **vegetables in sour-sweet jelly** that could profitably be combined with stews, cheese and salamis.

That is, for example, how the recipes of onions combined with almonds, of hot peppers, of green tomatoes or of Savoy cabbage came about; and how the more elaborate eggplant caponatina (a sort of South-Italian ratatouille). Thanks to Fabio's managerial genius, it has been possible to make the transition from home-style to business-scale production. Fabio is also responsible for the choice of fruit and vegetables of the highest quality and for meeting the most important challenge of the entire enterprise, namely to make sure that the end-products emerging from the huge pots are of the **same high quality as those cooked in the smaller ones at home**.

PRODUCTION LOGBOOK

Thanks to the slow and long manufacturing process, the final product is of the highest value, possessing a unique delicacy and an exquisite quality, as both its consistency and its taste are truly pleasant.

FIRST DAY

Choosing the fruit: Only fruit and vegetables of the best quality, hand-selected by Fabio, end up in the pots of the manufacture's workroom.



Washing and cutting the fruit: fruit and vegetables are washed and cut by hand. All fruit is marinated in lemon juice and sugar. All vegetables in vinegar and sugar.



Parboiling and rest: Fruit and vegetables are parboiled for a few minutes in the pots and then left to cool down for an entire night. This process extracts the residual water in a natural manner and preserves its organoleptic qualities better.

SECOND DAY



Cooking: of the entire process, this is the most delicate phase. No thickeners or pectin is being used. It is of the utmost importance that all superfluous water evaporates so that the final produce possesses the right sort of density.



Bottling and pasteurization: bottling is achieved by mechanical means for the jams, and manually for the vegetables. Pasteurization is the final step in the process.

TO TASTE... the jams



Spread them on biscuits or bread for breakfast, or combine them with spoon desserts such as panna cotta, pudding, mousse, ice creams or other creams, or else use them when making fruit tarts or biscuits.

The Scompsti recommend
the following combinations:

PEAR • PEAR AND NUT • PEAR, LEMON PEEL AND CINNAMON • PEAR AND GINGER

Semi-seasoned cheeses such as Taleggio, Toma piemontese, Camembert

Seasoned cheeses such as Roquefort, Parmesan cheese, seasoned pecorino, Podolian caciocavallo

PEACH • PEACH AND CINNAMON • PEACH, ORANGE FLOWER & PEEL

Fresh cheese: sheep ricotta, primosale cheese, robiola, crescenza

Spicy and blue cheese: pecorino, Gorgonzola, formaggio di fossa

PLUM • PLUM AND ALMOND • PLUM, ORANGE PEEL AND CINNAMON

Semi-seasoned cheese: Camembert, Taleggio, fontina

Meat and salamis: pork roast, speck

ORANGE • ORANGE AND GINGER • ORANGE AND ALMOND • ORANGE, MYRTLE AND MINT

Fresh cheese: fresh ricotta from the milk of cows, goats or sheep

Semi-seasoned cheese: caprino goat-cheese, Taleggio, Piemontese Toma, pecorino

Meat and salamis: pork roasts, 'Lardo di Colonnata'

Fish: Tartare, shellfish, fresh tuna, squid

...AND TASTE the jellied vegetables



Fresh cheese: ricotta, goat and cow cheese, Bra, Fonina, Raschera

HALF-SEASONED CHEESE: soft goat cheese, Taleggio, Piemontese Toma, pecorino, Asiago, Fontina, Marzolino

SEASONED CHEESE: Provola, Grana or Reggiano Parmesan, Podolian Caciocavallo, Sardinian pecorino, Roquefort

SALAMIS, ROASTED OR COOKED MEATS: for canapés or to taste on roasted garlic bread ('bruschetta')

The Scomposti recommend
the following combinations

SOUR-SWEET ONION AND ALMOND:
tartare and swordfish

SOUR-SWEET GREEN TOMATOES:
burrata from Andria, straciatella from Puglia

SOUR-SWEET HOT PEPPERS
steak tartare and white meat

SWOUR-SWEET HOT SAVOY CABBAGE
fresh sausage from Norcia

SOUR-SWEET EGGPLANT CAPONATINA (RATATOUILLE)
swordfish, fresh tuna



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