

Captured in Flavor



ALESSIOBRUSADIN
INVASI DAL GUSTO

The journey

**I have always been drawn to flavors.
To that curiosity that makes you taste, understand,
go back, and try again.
And as often happens to those who truly
love cooking,
at a certain point I set off on a journey.**

*I was born in Friuli, but my path took me far away.
I started working early and then left for London,
where I spent intense years made of real kitchens,
fast-paced rhythms, and great discipline.
Five-star hotels, international brigades, and encounters
with masters who teach you that respect for an ingredient
comes before everything else.*

*Over the years I opened restaurants and lived
the restaurant world on the front line.*

*In 1999, one of these, Grano, was awarded
Best Italian Restaurant of the Year.*

*But more than the accolades, what stayed with me was
the method: observe, taste, simplify.*

After fifteen years abroad, I returned to Italy.

First South Tyrol, then Val di Non.

*A return that became a new discovery:
strong territories, honest products, seasons that set the rhythm.*

*At that point, I understood one thing:
I didn't want all of this to remain only on the plates of a restaurant.*



Captured in Flavor

This is how “Invasi dal Gusto” which may be translated in English with the wording Captured in Flavor was born. From the simple idea of preserving in jars what I learned through years of professional cooking. Every product is created the same way a dish is born: it starts with the raw ingredient, you wait for it, you respect it.

The fruit is harvested fully ripe and cooked slowly to preserve its aromas, color, and identity.

The meats are carefully selected and left to cook for a long time, without haste.

Today, this experience takes shape in a complete range of artisanal products: Alessio Brusadin's pantry.

Over the years, I've learned that every kitchen has different needs.

That's why Invasi dal Gusto is not just a product line, but also a service designed for professionals.

We work with restaurants, delicatessens, hotels, and HORECA businesses, offering ongoing supplies and tailored solutions.

On request, we create customizations, from lids to private-label products.

We also design bespoke gastronomic favors, always preserving identity and quality.

*Invasi dal Gusto is this:
a way to bring my cuisine beyond the restaurant
and make it reach anywhere—without compromise.*





The collections

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Brusadine Preserves

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Brusadine preserves



With the Brusadine, we complete our selection of fruit-based creations.

We developed this product line using only the natural sugars found in fruit, replacing white cane sugar with solid rectified concentrated grape must.

For the cooking process, this time we relied on a machine—something unusual for us—but thanks to vacuum cooking we were able to remove a large amount of water from the fruit while keeping low temperatures. This allowed us to achieve a ratio of 120 g of fruit per 100 g of finished product.

The result is an exceptionally fresh product, made exclusively with fruit sugars and offering a beautifully clean, delicious flavor.

Of course, we couldn't resist creating a few flavors "Brusadin-style": you'll find three classic and three special varieties. Try them—you won't regret it!



Brusadine preserves



100% Natural

All my products are made using only natural ingredients, with no added colorings, preservatives, or gelling agents.



La Brusadina n°21

**WILD BERRIES & WILD
STRAWBERRIES**

Net weight 220 g



La Brusadina n°39

MANGO

Net weight 220 g



La Brusadina n°23

FIGS

Net weight 220 g



La Brusadina n°54

APRICOT & COCOA BEANS

Net weight 220 g



La Brusadina n°55

STRAWBERRY & RHUBARB

Net weight 220 g



La Brusadina n°56

PLUM & CINNAMON

Net weight 220 g





Classic jams



**Wonderful extra jams made
with a single fruit, enriched only with sugar
and lemon juice.
All classic flavors, with the aromas
and textures of the past.**

*They are cooked in low, wide pans in small batches of 2.5 kg,
to encourage evaporation and fully enhance
both aromas and colors.*

*Perfect for breakfast on toasted bread,
for tarts and cakes,
or simply served with natural yogurt and cereals.*

*They are completely natural,
with no preservatives,
colorings, or gelling agents.*



Classic jams



Classic jam n°26

MIXED BERRIES

Net weight 220 g



Handcrafted

Strictly artisanal products,
with jams cooked in small 2.5 kg batches
to allow for faster evaporation.



Classic jam n°10

LINGONBERRIES

Net weight 220 g



Classic jam n°11

RASPBERRY

Net weight 220 g



Classic jam n°22

FIGS

Net weight 220 g



Marmalade jam n°40

ORANGES

Net weight 220 g



Classic jam n°79

APRICOTS

Net weight 220 g



Classic jam n°12

CAMAROSA STRAWBERRY

Net weight 220 g



Classic jam n°27

BLACKBERRIES

Net weight 220 g



Classic jam n°25

BLACK BLUEBERRY

Net weight 220 g



Speciality jams



The specialty range is a collection of jams made with unique recipes and original, delicious pairings.

I seek out ingredients rarely used in jams, such as ailanthus honey, dried figs, licorice, and vintage port.

I create each of my jams exactly as if I were creating a dish.



Speciality jams



Speciality jam n°49

BLACKBERRIES, LEMON & MINT

Net weight 220 g



Speciality jam n°29

FIGS & GEWÜRZTRAMINER

Net weight 220 g



Speciality jam n°15

STRAWBERRIES & ELDERBERRIES

Net weight 220 g



Speciality jam n°32

FIGS, MELON & VINTAGE PORT

Net weight 220 g



Speciality jam n°30

BLUEBERRY & PINOT NOIR

Net weight 220 g



Speciality jam n°76

APRICOT, VINSANTO & ALMONDS

Net weight 220 g



Speciality jam n°89

APRICOTS, MANGO & PASSION FRUIT

Net weight 220 g



Speciality jam n°43

IL SOLE D'INVERNO
– ORANGE & DRIED FRUITS

Net weight 220 g



Unique Recipes

Unique recipes developed through years of experience in professional kitchens around the world.

Speciality jams



Speciality jam EB
PLUM, QUINCE & BAS ARMAGNAC
Net weight 220 g



Speciality jam n°81
LEMON & PEAR
Net weight 220 g



Speciality jam n°5
LATE CIACULLI MANDARIN
Net weight 220 g



Speciality jam GB
RASPBERRIES, LEMON & LIQUORICE
Net weight 220 g



Speciality jam n°41
ORANGES & MANGO
Net weight 220 g



Speciality jam n°92
PINEAPPLE, BERGAMOT
& AILANTHUS HONEY
Net weight 220 g



Unique Recipes

Unique recipes developed through years
of experience in professional kitchens
around the world.





Extra chocolate spreads



Alessio Brusadin's extra chocolate spreads are fruit preserves—some made with puréed fruit, others with generous fruit pieces—finished with the addition of chocolate.

They are irresistibly indulgent and perfect for afternoon snacks, for children and adults alike.

Like all my products, they are completely natural, with no added preservatives or colorings.

I enjoy pairing them with pancakes, waffles, muffins, and tarts, but they are also delicious simply spread on a slice of toasted bread.



Extra chocolate spreads



Chocolate spreads n°57

**ORANGES WITH
DARK CHOCOLATE**

Net weight 220 g



Chocolate spreads n°62

**HAZELNUTS WITH 50%
HAZELNUT PASTE**

Net weight 200 g



Chocolate spreads n°61

**WILLIAMS PEARS WITH
DARK CHOCOLATE**

Net weight 220 g



Chocolate spreads n°58

**RASPBERRY WITH
DARK CHOCOLATE**

Net weight 220 g



Sweet & Sour Chutneys



Our chutneys are sweet-and-sour compotes made from fruit and vegetables, with cane sugar and apple cider vinegar. They are perfect paired with cheeses, cured meats, and boiled or grilled meats.

In this range you will also find our Sweet Chili Sauce, the wonderful sauce made with sugar, vinegar, chili pepper, and garlic—perfect with all kinds of fried foods or delicious wok-style vegetables.



Sweet & sour Chutneys



Sweet & sour Chutney n°33

FIGS, FENNEL & PINK PEPPER

Net weight 150/250 g



Unique Recipes

Unique recipes developed through years of experience in professional kitchens around the world.



Sweet & sour Chutney n°34

BERRIES & RED ONION

Net weight 150/250 g



Sweet & sour Chutney n°44

APRICOT, GINGER & HONEY

Net weight 150/250 g



Sweet & sour Chutney n°50

MANGO, BELL PEPPER & BASIL

Net weight 150/250 g



Sweet & sour Chutney n°45

APPLE, GREEN TOMATO, RAISINS & HORSERADISH

Net weight 150/250 g



Sweet & sour Chutney n°53

PINEAPPLE, AUBERGINE & MINT

Net weight 150/250 g



Sweet & sour Chutney n°35

CHERRIES WITH BALSAMIC VINEGAR OF MODENA

Net weight 150/250 g



Sweet & sour Chutney n°18

PEPPERS, FIGS & MUSTARD

Net weight 150/250 g



Sweet & sour Chutney n°52

PEAR, CELERY & SWEET MUSTARD

Net weight 150/250 g

Sweet & sour Chutneys



Sweet & sour Chutney n°51

PEACH, SHALLOT & ALMONDS

Net weight 150/250 g



Sweet & sour Chutney n°36

PLUMS, TEROLDEGO & RADICCHIO

Net weight 150/250 g



Sweet & sour Chutney n°20

SWEET CHILLI SAUCE

Net weight 150/250 g



Sweet & sour Chutney n°77

FIGS & CARAMELISED ONION

Net weight 150/250 g





Ragù & Sauces



**Alessio Brusadin's ragù & sauces
are made exclusively with carefully selected
meats, naturally raised, pasture-fed, or wild.**

**All of our flavorful ragùs
are completely free from preservatives
and thickeners.**

*They are prepared using traditional recipes
and slow, long cooking processes
to enhance aromas and flavors.*

*All the taste of a fine-dining ragù,
conveniently preserved in a jar.*



Ragù & Sauces



Ragù n°69
CORTILE
WITH OLIVES AND THYME
Net weight 210 g



Ragù n°72
ROE DEER
Net weight 210 g



Ragù n°73
DUCK
Net weight 210 g



Ragù n°66
PROSCIUTTO WITH PURE
TRENTINO PORK
Net weight 210 g



Ragù n°67
SAUSAGE & AUBERGINES
Net weight 210 g



Ragù n°74
VENISON
Net weight 210 g



Ragù n°78
BOLOGNESE – PORK & BEEF
Net weight 210 g



Ragù n°70
WILD BOAR
Net weight 210 g



Ragù n°71
GREY ALPINE CATTLE BEEF
Net weight 210 g



Ragù n°85
VEAL WITH PORCINI
& CHANTERELLES
Net weight 210 g



Sugo n°95
AMATRICIANA
Net weight 210 g





The Classic in tins



**Extra jams vacuum-cooked with 120% fruit,
made using only fruit,
cane sugar, and Sorrento IGP lemon juice.**

*Packed in practical 1.5 kg tins,
designed for professional kitchens,
hotels, and restaurants.*

Available in the following flavors:

**Strawberry Extra Jam
Wild Berries Extra Jam
Fig Extra Jam
Apricot Extra Jam**





Pairings for Cheese: Sweet & sour

EB QUINCE & BAS ARMAGNAC
No. 10 REDCURRANT
No. 22 FIG
No. 23 FIGS
No. 29 FIGS & GEWÜRZTRAMINER
No. 30 BLUEBERRY & PINOT NOIR
No. 43 IL SOLE D'INVERNO, ORANGES & DRIED FRUIT
No. 56 PLUMS & CINNAMON
No. 76 APRICOTS, VIN SANTO & ALMONDS
No. 33 FIGS, FENNEL & PINK PEPPER
No. 34 BERRIES & RED ONION
No. 35 – CHERRY WITH BALSAMIC VINEGAR OF MODENA IGP
No. 44 APRICOT, GINGER & HONEY
No. 45 – APPLE, HORSERADISH & GREEN TOMATOES
No. 50 MANGO, BELL PEPPER & BASIL
No. 51 PEACHES, SHALLOT & ALMONDS
No. 52 PEAR, CELERY & SWEET MUSTARD
No. 77 FIGS & CARAMELISED ONION
WASHED RIND CHEESES Taleggio, Quartirolò Lombardo, Salva Cremasco, Munster, Livarot, Fontina, Raclette, Gruyère, Comté.
BLUE CHEESES Gorgonzola, Strachitunt, Bleu d'Aoste, Roquefort, Bleu d'Auvergne, Fourme d'Ambert.



WASHED RIND
CHEESES



BLUE CHEESES



FRESH & SOFT
CHEESES



AGED CHEESES

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FRESH & SOFT CHEESES
Mozzarella, Buffalo Mozzarella,
Fresh Goat Cheese, Stracchino, Ricotta.

AGED CHEESES
Parmigiano Reggiano, Aged Pecorino,
Aged cheeses in general.



Sweet and savory pairings for meats



ROASTS



BOILED MEATS



GRILLED MEATS



RAW MEATS

No. 18 PEPPERS, FIGS & WHOLEGRAIN MUSTARD

No. 20 SPICY SWEET & SOUR SAUCE

No. 33 FIGS, FENNEL & PINK PEPPER

No. 34 BERRIES & RED ONION

No. 35 – CHERRY WITH BALSAMIC VINEGAR OF MODENA IGP

No. 36 – PLUM, TREVISO RADICCHIO & TEROLDEGO

No. 44 APRICOT, GINGER & HONEY

No. 45 APPLE, HORSERADISH & GREEN TOMATOES

No. 50 MANGO, BELL PEPPER & BASI

No. 51 PEACHES, SHALLOT & ALMONDS

No. 52 PEAR, CELERY & SWEET MUSTARD

No. 77 FIGS & CARAMELISED ONION

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ROASTS:

Pork, Beef, Game.

BOILED MEATS:

Hen, Beef, Capon, Cotechino, Sausages.

GRILLED MEATS:

Beef Rib Steak, Pork Chops,
Sausage, Hamburger, Sausages, etc.

RAW MEATS:

Beef Tartare, Roast Beef, Veal Slices.



Pairings for Cured Meats: Sweet & Savory



CURED HAMS



CURED SAUSAGES



SMOKED MEATS

No. 18 PEPPERS, FIGS & MUSTARD SEEDS

No. 33 FIGS, FENNEL & PINK PEPPERCORNS

No. 34 WILD BERRIES & RED ONION

No. 35 CHERRY WITH BALSAMIC VINEGAR OF MODENA IGP

No. 36 PLUM, TREVISO RADICCHIO & TEROLDEGO

No. 45 APPLE, HORSERADISH & GREEN TOMATOES

No. 51 PEACHES, SHALLOT & ALMONDS

No. 52 PEAR, CELERY & SWEET MUSTARD

No. 53 PINEAPPLE, EGGPLANT & MINT

No. 77 FIGS & CARAMELIZED ONION

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CURED HAMS:

Prosciutto di Parma, Prosciutto di San Daniele, Jamón Ibérico (Pata Negra), Jamón Serrano, Prosciutto di Modena, Culatello di Zibello, Coppa Piacentina, Cooked Ham.

CURED SAUSAGES:

Soppressa, Salami varieties.

SMOKED MEATS:

Speck, Bresaola, Carne Salada, Smoked Mortandela, etc.



Pairings for Fish: Sweet & Savory



FRIED FISH & SEAFOOD

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BOILED FISH

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GRILLED FISH

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RAW FISH

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NO. 20 SPICY SWEET & SOUR SAUCE

NO. 44 APRICOT, GINGER & HONEY

NO. 45 APPLE, HORSERADISH & GREEN TOMATOES

NO. 50 MANGO, PEPPERS & BASIL

NO. 51 PEACHES, SHALLOT & ALMONDS

NO. 53 PINEAPPLE, EGGPLANT & MINT

NO. 52 PEAR, CELERY & SWEET MUSTARD

FRIED FISH & SEAFOOD:

Calamari, Prawns, Cuttlefish, Squid, Salt Cod.

BOILED FISH:

Salmon, Trout, Sea Bass, Sea Bream, Prawns.

GRILLED FISH:

Sea Bream, Sea Bass, Dentex, Tuna, Swordfish, Cuttlefish, Prawns.

RAW FISH:

Amberjack, Tuna, Salmon, Anchovies, Prawns, Langoustines.



100% made in Italy

Produced exclusively in Italy using the finest raw materials available.



Unique Recipes

Unique recipes developed through years of experience in professional kitchens around the world.



Handcrafted

Strictly artisanal products, with jams cooked in small 2.5 kg batches to allow for faster evaporation.



100% Natural

All my products are made using only natural ingredients, with no added colorings, preservatives, or gelling agents.



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INVASI DAL GUSTO



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