

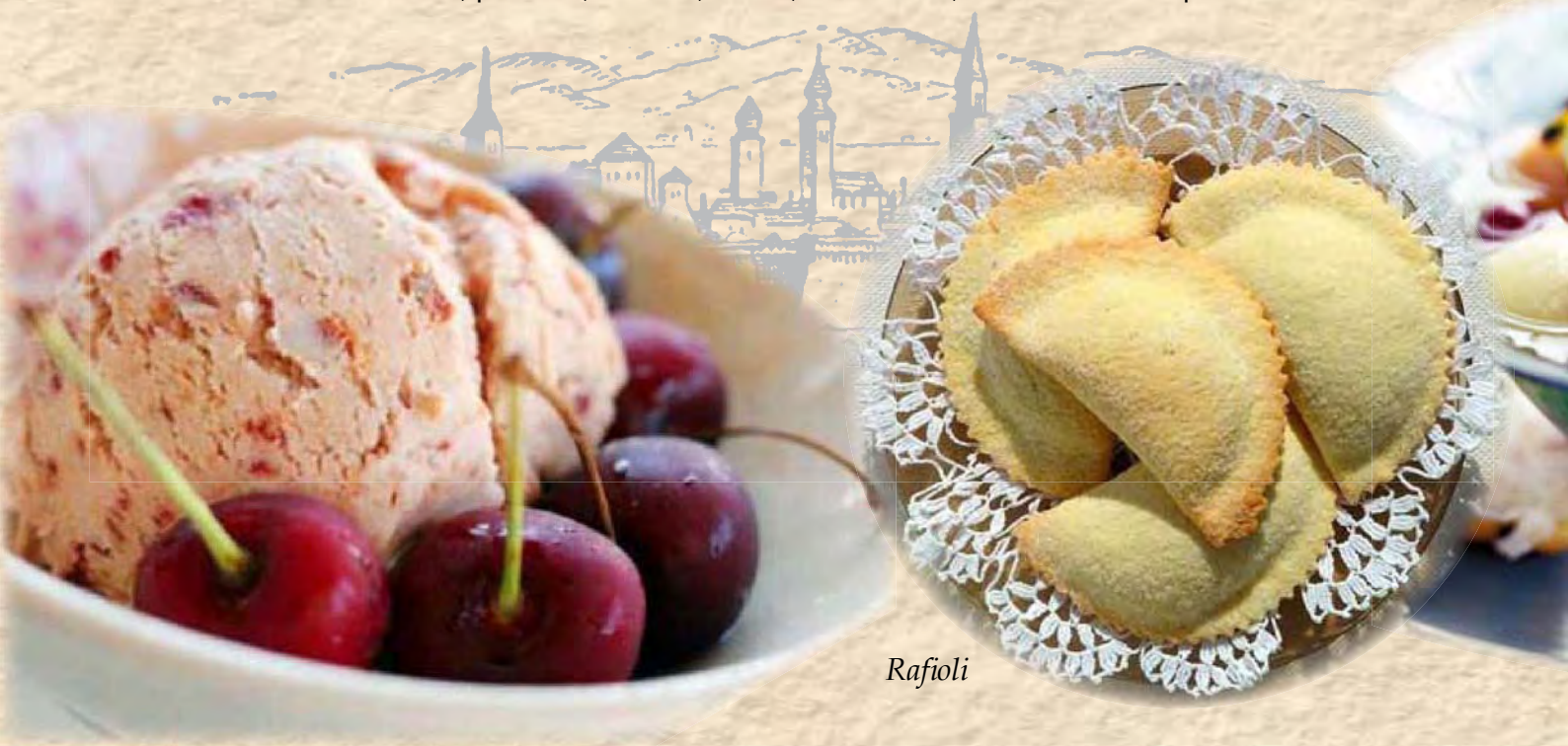
The background of the page features a light-colored, textured surface. In the upper right, there is a cluster of dark red, glossy Maraschino cherries with green leaves. In the upper left, several round, light-colored pastries are visible, some with small sticks protruding from them. The main title is centered in the upper half of the page.

# MARASCHINO & GASTRONOMY

With its crystal clear colour, distinctive sweet taste and aromatic flavor Maraschino is an original liqueur of the Dalmatian region that can be served straight, but also as an addition in preparing versatile culinary delights.

Maraschino is used as an indispensable addition in preparing over 200 cocktails that bartenders and cocktail masters make all around the world. It is also an excellent ingredient in a mixture of alcohol for flambing wild animal meat.

From gastronomic delights that entice even the most fastidious taste palate, Maraschino due to its characteristics and quality, is often used in the preparation of versatile desserts, pastries, creams, cakes, ice creams, fruit salads and pies.



*Rafioli*



## FRITULE

Fritule (Fritters) are an authentic Dalmatian gastronomic delight that include Maraschino in its recipe and are a fantastic delight for everyone. This Dalmatian delicacy full of taste is so delicious that for a long time now it is not only prepared exclusively for holidays and festivals, but at every occasion that they can be enjoyed.

## RAFIOLI

With a carefully guarded recipe and inspired imagination, the ancient Dalmatian cookies Rafioli represent another delicious delicacy that “flavored” with a breath of Maraschino offers the best gastronomic experience and repeatedly entices everyone to taste it again.

## FRUIT SALAD WITH MARASCHINO

In the hot summer days, a refreshing dessert of the Mediterranean, which everyone can prepare in just a few minutes, is a fruit salad with seasonal fruit and a little Maraschino that gives it a distinctive flavor and alluring aroma.

Find genuine recipes on [www.maraska.hr](http://www.maraska.hr)



*Fritule*