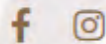


**VALESTO is the finest Phyllo
Dough,**

which is loved all over the world



Valesto

time for yourself

About the company

We like to travel and eat a tasty food. Coming home after travelling, we exchange our impressions about what we saw and discuss every dish that we managed to try in a new country.

Thanks to the love of travelling and a tasty food, a collection of original recipes of dishes popular all over the world was created, which we called Valesto.

Nowadays, VALESTO is the Bulgarian Melina and Banitsa, Serbian Bourek, Turkish Baklava, Georgian Achma, Greek Pitta Breads, Austrian Strudel, Rollinis and many others. It is a unique mix of the finest dough and natural fillings.

The Valesto collection constantly increases, and it means that you will have more and more interesting tasty dishes on your table!

VALESTO -time for yourself





Valeto

MINI-ROLLINIS



Our MINI-ROLLINISs do not require any preliminary defrosting.

You just need to put them into a baking tray and place them to a preheated oven.

Mini-Rollinis can be baked in the oven or fried in the pan.

MINI-ROLLINIS WITH GRILLED BEEF

MINI-ROLLINIS WITH GRILLED CHICKEN



Delicate Grilled Beef



500 g



15 pcs



40 cs



9 mos



-18 °C



20 min

Delicate mix of cream and fresh Grilled Chicken.



500 g



15 pcs



40 cs



9 mos



-18 °C



20 min

MINI-ROLLINIS WITH MUSHROOMS



Delicate mix of cream and fresh champignons.



500 g



15 pcs



40 cs



9 mos



-18 °C



180°C
20 min

MINI-ROLLINIS WITH TOFU AND SPINACH



Light, yummy, natural! Mini-rollinis with the tofu and fresh leaves of healthy spinach for those who take care of their health.



500 g



15 pcs



40 cs



9 mos



-18 °C










180°C
20 min

MINI-ROLLINIS WITH VEGATALES










Vegetables cooked by a special recipe. The pie with this filling is just some- thing finger-licking good!

-  500 g
-  15 pcs
-  40 cs
-  9 mos
-  -18 °C
-  180°C
-  20 min

MINI-ROLLINIS WITH HUMMUS










Hummus cooked by a special recipe. The pie with t his filling is just some- thing finger-licking good!

-  500 g
-  15 pcs
-  40 cs
-  9 mos
-  -18 °C
-  180°C
-  20 min

MINI-ROLLINIS WITH CHERRY










Sweet and juicy cherries in a fine crispy crust really flatters your taste receptors!

 500 g
  15 pcs
  40 cs
  9 mos
  -18 °C
  180°C
  20 min

MINI-ROLLINIS WITH STRAWBERRY & CREAM BRULEE



Sweet and juicy Strawberry in a fine crispy crust really flatters your taste receptors!

 500 g
  15 pcs
  40 cs
  9 mos
  -18 °C
  180°C
  20 min

MINI-ROLLINIS WITH BUTTERNUT PUMPKIN



Tukati is a sweet butternut pumpkin cooked by a special recipe. The pie with this filling is just something finger-licking good!



500 g



15 pcs



40 cs



9 mos



-18 °C



180°C
20 min

MINI-ROLLINIS WITH APPLE



Traditional mix of sweet "Golden" apples and aromatic cinnamon in the phyllo dough.



500 g



15 pcs



40 cs



9 mos



-18 °C



180°C
20 min

MINI-ROLLINIS WITH NUTS & MAPLE SYRUP



Nuts cooked by a special recipe. The pie with this filling is just some- thing finger-licking good!



500 g



15 pcs



40 cs



9 mos



-18 °C



180°C
20 min

MINI-ROLLINIS WITH CREAM BRULEE



Cream Brulee
cooked by a special recipe. The pie with this
filling is just some- thing finger-licking good!



500 g



15 pcs



40 cs



9 mos



-18 °C



180°C
20 min



ROLLINIS

ROLLINIS WITH GRILLED CHICKEN



Delicate mix of cream and fresh Grilled Chicken







800 g 15 pcs 40 cs 9 mos -18 °C 20 min







800 g 15 pcs 40 cs 9 mos -18 °C 20 min

ROLLINIS WITH GRILLED BEEF



Delicate fresh Grilled Beef

					
800 g	15 pcs	40 cs	9 mos	-18 °C	20 min

					
800 g	15 pcs	40 cs	9 mos	-18 °C	20 min

ROLLINIS WITH MUSHROOMS



Delicate mix of cream and fresh champignons.



800 g



15 pcs



40 cs



9 mos



-18 °C



20 min



800 g



15 pcs



40 cs



9 mos



-18 °C

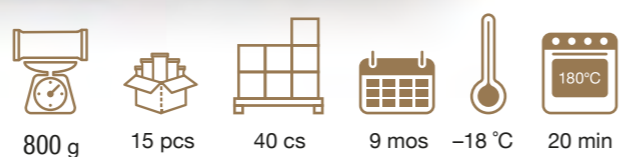


20 min

ROLLINIS WITH TOFU AND SPINACH



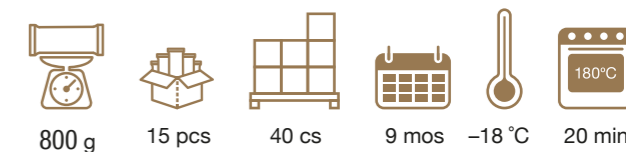
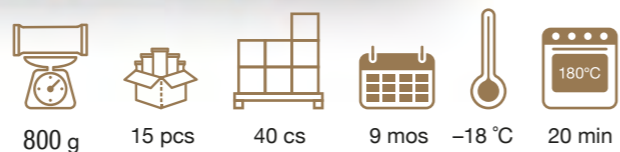
Light, yummy, natural! Mini-rollinis with the tofu and fresh leaves of healthy spinach for those who take care of their health.



ROLLINIS WITH VEGATABLES



Vegetables cooked by a special recipe. The pie with this filling is just some- thing finger-licking good!



ROLLINIS WITH HUMMUS



Hummus cooked by a special recipe. The pie with this filling is just something finger-licking good!

800 g 15 pcs 40 cs 9 mos -18 °C 20 min

800 g 15 pcs 40 cs 9 mos -18 °C 20 min

ROLLINIS WITH CHERRY



Sweet and juicy cherries in a fine crispy crust really flatters your taste receptors!








800 g 15 pcs 40 cs 9 mos -18 °C 20 min








800 g 15 pcs 40 cs 9 mos -18 °C 20 min

ROLLINIS WITH STRAWBERRY & CREAM BRULEE



Sweet and juicy Strawberry in a fine crispy crust really flatters your taste receptors!

-  800 g
-  15 pcs
-  40 cs
-  9 mos
-  -18 °C
-  180°C
-  20 min

-  800 g
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-  40 cs
-  9 mos
-  -18 °C
-  180°C
-  20 min

ROLLINIS WITH BUTTERNUT PUMPKIN



Tukati is a sweet butternut pumpkin cooked by a special recipe. The pie with this filling is just something finger-licking good!

800 g 15 pcs 40 cs 9 mos -18 °C 20 min

800 g 15 pcs 40 cs 9 mos -18 °C 20 min

ROLLINIS WITH APPLE



Traditional mix of sweet “Golden” apples and aromatic cinnamon in the phyllo dough.



800 g



15 pcs



40 cs



9 mos



-18 °C



20 min



800 g



15 pcs



40 cs



9 mos



-18 °C















20 min

ROLLINIS WITH NUTS & MAPLE SYRUP



Nuts cooked by a special recipe. The pie with this filling is just some- thing finger-licking good!

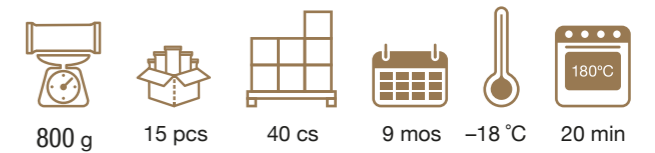
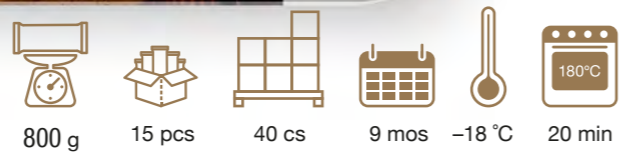
					
800 g	15 pcs	40 cs	9 mos	-18 °C	20 min

					
800 g	15 pcs	40 cs	9 mos	-18 °C	20 min

ROLLINIS WITH CREAM BRULEE



Cream Brulee
cooked by a special recipe. The pie with this
filling is just some- thing finger-licking good!



Pasha Untilov

Country manager (Iraq, Turkey, Iran)

LLC "SOUTH FOOD"

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