



*artisan*  
**HAMPERS, GIFTS & EXPERIENCES**  
**BESPOKE & CORPORATE HAMPERS**







## OUR OWN PRODUCE



Diar il-Bniet prides itself in its use of home-grown produce, freshly picked from the family-run farm. The estate consists of over 600 acres of land covered in rich, dark soil, which is religiously cultivated.

In winter the fields take on a dark green coat as mainly leafy vegetables, cucumbers and the like are grown. Whilst in the warmer months, bright shades of reds, yellows and oranges colour the land, as it takes on the vibrant tones of strawberries, peaches and other summery fruit and vegetables. The fruit from these groves is used as main ingredients for many of our desserts and dishes.

Some are also soaked in a delicious syrup and sold in our farm shop as varied home-made preserves and multi-floral honey, which is derived from the bee-hives that hang at Dingli cliffs. Our olive grove is bursting with olive trees, some of which date back to the 12th century. The olives are organically grown, using no pesticides whatsoever. They are then pressed and bottled on the spot, producing thick, unfiltered olive oil.

The estate is also home to vineyards of Girgentina and Ġellewża, indigenous Maltese grapes, which are used to make our selection of smooth house wines, for which we often hold tasting event.

# DIAR IL-BNIET GIFTS AND HAMPERS



Following a fruitful Autumn harvest our Christmas hampers are all packed and ready for your enjoyment.

Every hamper is given the authentic Diar il-Bniet touch, featuring rustic elements straight from our fields; creating an organic, aesthetically pleasing gift for any special occasion or even a corporate event. We also offer the option of putting together your own gift, creating a personalised hamper made specifically for its receiver in terms of its contents, packaging and décor.



**TAPENADE GIFT SET**  
€12.50



**HONEY GIFT SET**  
€14.95



**JAM GIFT SET**  
€12.50



# DIAR IL-BNIËT WINE BOX

€26.50

DIB Girgentina  
DIB Merlot

*Presented in a wood wine box.*



# WINTER HONEY HAMPER

€25.00

- Honey 212ml
- Carob Syrup 212ml
- Lemon Marmalade Jam 106ml
- Orange Marmalade Jam 106ml
- Zeppi Liquer 50ml

*Presented in a Diar il-Bniet branded small box.*



# CHRISTMAS FARMER'S HAMPER

€45.00

Peaches in Syrup 314ml

Pickled Onions 314ml

Capers 212ml

Orange Marmalade 212ml

Lemon Marmalade 212ml

Quince Jam 212ml

Helwa ta' Tork 250g

*Presented in a Diar il-Bniet branded medium tray.*



# TRADITIONAL CHRISTMAS HAMPER

€60.00

Olive Oil 250ml  
Red Peppers in Vinegar 314ml  
Honey 212ml  
Carob Syrup 212ml  
Capers 212ml

Orange Marmalade 212ml  
Lemon Marmalade 212ml  
Quince Jam 212ml  
Diar il-Bniet Dried Mint  
Diar il-Bniet Dried Fennel

*Presented in a Diar il-Bniet branded medium kraft box.*



# CHRISTMAS GOURMET HAMPER

€90.00

- First Press Olive Oil 1ltr
- Diar il-Bniet Merlot 75cl
- Quail Eggs in Brine 314ml
- Peaches in Syrup 314ml
- Peppered Sheep Cheeslets 212ml
- Dried Sheep Cheeslets 212ml
- Salted Tuna 212ml
- Quince Jam 212ml
- Helwa ta' Tork 250g
- Diar il-Bniet Dried Basil
- Diar il-Bniet Rabbit Seasoning

*Presented in a Diar il-Bniet branded large kraft tray.*



# LUXURY HAMPER

€125.00

- Unfiltered Olive Oil 1ltr
- Diar il-Bniet Girgentina House Wine 75cl
- Diar il-Bniet Merlot House Wine 75cl
- Peaches in Syrup 1070ml
- 2yrs Mature Peppered Sheep Cheeselets
- Salted Tuna 317ml
- Delicattesen Mix 212ml
- Honey 212ml
- Orange Marmalade 212ml

- Lemon Marmalade 212ml
- Homemade Kunserva 212ml
- Hot Peppers Tapenade 106ml
- Olive Tapenade 106ml
- Diar il-Bniet Tapenade 106ml
- Sundried Tomatoes Tapenade 106ml
- Dried Sheep Cheeselets 212ml
- Helwa ta' Tork 250g
- Carob Syrup 212ml

Presented in a large luxury jute bag with leather handles.

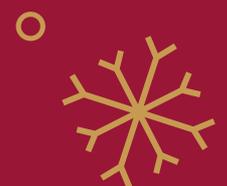


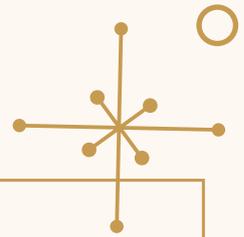
## BUILD YOUR OWN

Our farmshop is full of homemade goods to stock your pantry - all made by us, of course!

Jam, pesto, honey, halva, olives, gbejna, capers, olive oil and so much more. You can also create a special Christmas gift hamper with your selection of favourite.

Send a message to our team on [info@diar-il-bniet.com](mailto:info@diar-il-bniet.com)





# effortless gifting

## HOW TO ORDER

1

Contact our team at [info@diarilbniet.com](mailto:info@diarilbniet.com)

2

Define the occasion, how much you wish to spend and choose from our Diar il-Bniet gifts and hampers range.

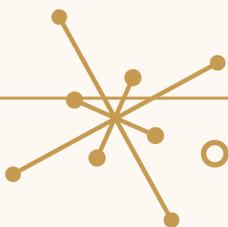
3

We will curate your hamper and take care of the rest.

[info@diarilbniet.com](mailto:info@diarilbniet.com) | (+356) 2762 0727 | [www.diarilbniet.com](http://www.diarilbniet.com)

**Delivery to all localities in Malta – FREE**

Place your order till the end of November and get 10% discount.



# bespoke EXPERIENCES

There is so much to explore, discover and do at Diar il-Bniet.

We have stunning settings for team bonding, retreats and away days with colleagues.



## MALTESE RURAL CLASS

Choose this experience for a three-hour hands-on cooking class. You will have the opportunity to cook a full blown menu, from appetizer to dessert, using only the freshest seasonal ingredients. Whilst every dish will be introduced by a family story or a local tradition, you will learn the tricks of my grandmother's traditional cooking. You will discover the secrets of the local peasant country cooking.



## TRADITIONAL FTIRA MAKING

Join us on a gastronomic journey to learn the art of the traditional Maltese ftira. Our baker will teach you how to make the special dough from scratch and guide you all the way to making this delicious creation with sensational toppings. The finale is your very own recipe which you will then bake in our fabulous wood burning oven.



## RAVIOLI MAKING

Nothing gives you more satisfaction than learning the art of making fresh hand made ravioli. Our chef will guide you through the motions of making the dough, creating fillings and producing the ravioli. A pot of boiling water and some lovely tomato sauce or butter and sage and you have your plate of ravioli in the making!



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[@diarilbniet](#)

  
Diar il-Bniet, Dingli