

STRAIGHT TO THE SAUCE

Three of the best bottled tomato sauces

- The new range of chunky sugo from Spiral Foods is made from Certified Organic tomatoes, vegetables and herbs. Make a speedy minestrone by frying onion, garlic, celery and carrot, adding stock, macaroni and a jar of Primavera sauce. Serve with parmesan, parsley and crusty bread. \$10/700g. Visit: spiralfoods.com.au.



- The new Providore Saries pasta sauces are rich in flavour thanks to high-quality produce. Try Provincial Italian Tomatoes with Grilled Ball Peppers with its smoky and sweet flavour in Italian baked eggs topped with bubbling bocconcini. \$6.50/500g. Available at Coles.



- The Passata "Birra" by Pastificio Venturino is classic old-school sugo that comes complete in a long-neck beer bottle. The authentic recipe makes a delicious broth for cooking mussels or prawns, just add a dash of verjuice and finish with parsley. \$4.99/700g. Visit: casaitalia.com.au.



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The passata "birra" by Pastificio Venturino is a product immersed in traditions. Whilst common place in many Italian households, the preserved tomato puree in a beer bottle will surely be a local favourite here in Australia.



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