

FARMHOUSE TOMATO SAUCES

A line of tomato sauces in beer bottle, with string and metal seal; the flagship product of our genuine, traditional cooking style: **Tomato 'Mother' sauce**, raw (to be cooked in a pan for a few minutes) and **11 different flavours of tomato sauces, ready to serve**, to season your favourite pasta, rice or pizza. Their old-fashioned style packaging makes them **different from any similar product** on the market.
To hang up in the pantry, as in old times.



1. 'Mother' tomato sauce – CRUSHED TOMATOES
2. Basil
3. Chili
4. Aubergine & (sweet)pepper
5. Ricotta
6. Olives & capers
7. Sundried tomato
8. Cheese & (black)pepper
9. Fermented ricotta – typical from Salento
10. Artichoke
11. Tuna
12. Amatriciana style – with bacon

PRODUCT FEATURES

- ✓ With Extra Virgin Olive oil only!
- ✓ Slow cooking method
- ✓ READY TO SERVE, perfect to season 3 or 4 portions of pasta
- ✓ Supply chain traceability guaranteed
- ✓ NO PRESERVATIVES, NO SUGAR ADDED!

HOW TO USE

On pasta: Add to your drained pasta cooked 'al dente' and panfry for 1 minute. Add some grated cheese and serve. On pizza and focaccia

STORAGE

Pasteurized product. 24 months shelf life. Store in a cool, dry place. Once opened, keep refrigerated and consume within 4/5 days.

CONTAINER

330 ml - 330 gr. Glass bottle. Sale unit: 1 box of 12 bottles.