

SERIOUSLY GOOD.

SERIOUSLY GOOD SAUCE: PRODUCT DESCRIPTIONS

All the sauces in the Seriously Good range are cooked using a slow authentic cooking process with the vegetables and herbs added toward the end of the process to ensure they keep their flavour. This slower method is much like the traditional methods used in Italian cuisine and allows the natural sweetness to come out of the tomatoes and the sauce to maintain its deep rich red colour.

Spicy Red Pepper & Spianata Sausage

A chunky piquant tomato sauce with spicy cured Italian Spianata Piccante sausage, smoked paprika, red wine and chillies – blended to create a delicious sauce with a touch of fire in its belly. Authentic Italian Spianata Piccante sausage comes from the Calabria region of Italy, while peperoncini (chilli peppers) add texture and a kick to the sauce. Serve with pasta or as a base for chicken, fish or pork. You won't find anything else quite like it.



Bolognese & Red Wine

An authentically rich tomato Bolognese sauce. Made with balsamic vinegar, red wine, thyme and sundried tomato to enrich the colour and flavour, try Seriously Good Bolognese & Red Wine Sauce with mouth watering spaghetti bolognese or lasagne. Perfection.

Tomato, Black Olive & Mixed Herb

Ripe tomatoes, black olive slices, tangy capers and red wine – this is a sauce bursting with Mediterranean flavours. Perfect to complement roast lamb or fish, or simply tossed with pasta, rice salads or boiled new potatoes. Excellent.



Wild Mushrooms & Mascarpone

A lusciously creamy sauce that blends porcini & chestnut mushrooms with tomato, mascarpone and parmesan. The porcinis add a nutty flavour to the sauce, while the mascarpone adds a creamy rich dimension. Our parmesan comes from the provinces of Parma, Reggio Emilia & Modena in Lombardy, Italy – and is aged for a minimum of 12 months. A real treat.

Cherry Tomato & Balsamic

Oven roasted cherry tomatoes and a dash of 12 year old balsamic vinegar from Modena in the Emilia-Romagna region of Italy make this smooth sauce the perfect blend of intense flavours and natural sweetness. As a finishing touch, throw in a handful of sliced black olives, toasted pine nuts or crispy fried pancetta. You'll love it.



For samples contact Gemma or Katie at Sputnik Communications; Gemma.Brown@sputnikcomms.co.uk, katie.mb@sputnikcomms.co.uk or call 020 7439 2780



SERIOUSLY GOOD SAUCE FOR A SERIOUSLY GOOD CAUSE