



TOMATO PRODUCTS



About Company

Founded in 1977, La Sicilia Tomato Products Company is situated in the important agricultural area of Piacenza, Italy.

In all its years of experience, in order to provide excellent quality products, the company has always selected the best raw materials.

The production process, the strict quality controls and the careful selection of raw materials allow the company to boast the **ISO9001:2015**, **ISO14001:2015**, **BRC**, **IFS**, **Halal**, **FDA**, **FTA** certificates.



La Sicilia Finely Pulped Peeled Tomatoes



			Bar code
4.1kg	3pcs	36 months	8019931142002

Keep in a cool and dry place. Once opened keep it refrigerated and finish it within 4 days.

A finely pulp made by peeled tomatoes, it can be used for the preparation of multiple dishes; it is a professional product for pizza and pasta dishes, it can be flavored at your will.

The product is perfectly suitable for the food service channel.

La Sicilia Chopped Tomatoes



2.5kg



6pcs



36 months

Bar code

8002920103269

Keep in a cool and dry place. Once opened keep it refrigerated and finish it within 4 days.

The product can be used in both cold and hot recipes; it is suitable for the preparation of many different dishes as it doesn't have any condiment.

The product is perfectly suitable for the food service channel.

La Sicilia Pizza Sauce



4.1kg



3pcs



36 months

Keep in a cool and dry place. Once opened keep it refrigerated and finish it within 4 days.

The product is already flavored and ready to use, it is perfect for the preparation of pizza but it can also be used to flavor meat dishes or pasta etc.

The product is perfectly suitable for the food service channel.



Anchovies Pizza

Ingredients (2 portions) :

Flour 500g, Sparkling Water 280ml, Yeast 1.5g, Salt 1.5g, Olive Oil 10g, La Sicilia Finely Pulped Peeled Tomatoes 100g, Anchovies 30g

Steps:

1. Pour the yeast, the olive oil and the salt into 280ml of Sparkling water, mix well and add it to the flour in the mixer, mix for 5 minutes;
2. Once the dough is well mixed, take it out and let it rest for 1 hour (room temperature 18-23°C);
3. Meanwhile season La Sicilia Finely Pulped Peeled Tomatoes at your will;
4. Make the dough in a round shape, add the Tomato pulp and the anchovies over it and put it in the oven until the dough is perfectly cooked.



Spicy Tomato Sauce Penne

Ingredients (2 portions) :

Penne 200g, La Sicilia Finely Pulped Peeled Tomatoes 175g, Garlic, Olive Oil 30ml, Salt 10g, Ground Pepper, Grated Cheese, Parsley, Hot Pepper

Steps:

1. Set a large pot of water to boil over high heat for the pasta;
2. In a saucepan over medium heat, sauté the garlic and hot pepper in olive oil for 3 minutes;
3. Add the Finely Pulped Peeled Tomatoes, add salt and ground pepper;
3. In the meantime, cook the pasta in salted boiling water;
4. When the pasta is al dente, drain it and put it in the pot with the sauce;
5. Toss the pasta with the sauce and top it with grated cheese and parsley.



Bruschetta

Ingredients (2 portions) :

2 Bread Slices, La Sicilia Chopped Tomatoes 50g, Olive Oil, Salt, Ground Pepper, Oregano, Fresh Basil Leaves.

Steps:

1. Toast the bread slices;
2. Season La Sicilia Chopped Tomatoes with oregano, salt, ground pepper and olive oil;
3. Put it on the toasted bread and top with fresh Basil leaves;
4. Enjoy!



Pasta with Chopped Tomatoes and Mozzarella

Ingredients (2 portions) :

Spaghetti 200g, La Sicilia Chopped Tomatoes 200g, Mozzarella Cheese, Garlic, Olive Oil, Salt 10g, Ground Pepper, Grated Cheese, Fresh Basil Leaves.

Steps:

1. Set a large pot of water to boil over high heat for the pasta;
2. In a saucepan over medium heat, sauté the garlic in olive oil;
3. Add the Chopped Tomatoes, add salt and ground pepper;
3. In the meantime, cook the pasta in salted boiling water;
4. When the pasta is al dente, drain it and put it in the pot with the sauce;
5. Toss the pasta with the sauce and add the mozzarella, when serving top it with grated Cheese and basil.



Pizza Capricciosa

Ingredients (2 portions) :

Flour 500g, Sparkling Water 280ml, Yeast 1.5g, Salt 1.5g, Olive Oil 10g, La Sicilia Pizza Sauce 100g, Mozzarella Cheese 250g, Cooked Ham 125g, Artichokes 125g, Olives 50g.

Steps:

1. Pour the yeast, the olive oil and the salt into 280ml of Sparkling water, mix well and add it to the flour in the mixer, mix for 5 minutes;
2. Once the dough is well mixed, take it out and let it rest for 1 hour (room temperature 18-23°C);
3. Make the dough in a round shape, add La Sicilia Pizza Sauce over it and put it in the oven until is golden yellow color;
4. Take it out and add Mozzarella Cheese, Cooked Ham, Artichokes, Olives and continue bake for 3-5 minutes.

Final Look

la sicilia
live healthy, live Italian



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