

Buitoni®

PROFESSIONALE



Making Of BUITONI® Tomato Coulis

BUITONI® tomatoes are freshly picked from Mediterranean fields where only the juiciest tomatoes will make the mark. Tomatoes are then peeled using a gentle high-pressure steam process to retain their natural shape and consistency. Diced and cooked to a pulpy sauce, it is pasteurised to guarantee the highest quality and food safety levels. The sauce is then flavoured by adding onions and herbs. Packed into cans, they undergo hermetically sealing and labelling process to list the ingredients, nutritional content, cooking advice and expiry date before going through stringent and continuous tests to provide the best sauce for consumption.



As a part of the many restaurants in Duxton Road, Etna Italian Restaurant & Pizzeria (ETNA) is probably the only one fronted by a female Italian executive chef. ETNA is one of the twenty authentic Italian restaurants in Singapore to be awarded the Ospitalita Italiana Gold Seal Award recognised by the Italian government, Italian embassies and Italian Chambers of Commerce worldwide. This is where Chef Anna Borrasi (pictured), co-owner and group executive chef showcases her Italian culinary skills with a Sicilian touch in the semi-fine dining setting. Since young, Chef Borrasi was equipped with entrepreneurial skills in the food and beverage industry, aiding her in the opening of eight restaurants of her own in Europe. Not only are her dishes visually enhancing by refreshing contemporary presentations, the wines served at ETNA are also hand-picked with in-house sommeliers ensuring the best pairing for an ultimate Italian dining experience. Brought to you by Chef Borrasi, we have two BUITONI® Tomato Coulis recipes, to create a paired meal.



Italian bloody Mary

By Chef Anna Borrasi

- 2 ice cubes
- 150ml BUITONI® Tomato Coulis
- 100ml Martini Bianco
- 6 dashes Worcestershire sauce
- 3 dashes Tabasco sauce
- ½ lemon, juiced
- Salt and freshly ground pepper, to taste

- 1 celery stalk
- 4 carrots, strips
- 2 basil leaves
- 2 green pitted olives, in a toothpick
- 1/2 lemon slice

- Place the ice cubes into a cocktail shaker and add in the rest of the ingredients and shake variously. Season to taste with salt and freshly ground pepper. Shake well and strain the Italian bloody Mary into a tall serving glass.
- Garnish with celery stalk, carrots strips, basil leaves, green pitted olives, lemon slice and coat a dip of Italian bloody Mary across the rim of the glass. Serves 1





pizza with burrata cheese

By Chef Anna Borrasi

1	pizza dough sheet
200g	BUITONI® Tomato Coulis
1 tsp	extra virgin olive oil, extra for drizzling
	Salt, to taste
20g	rucola salad
6	Parma ham slices
1	burrata cheese, sliced

- Knead the pizza dough on a lightly floured surface until dough becomes smooth and elastic. Roll out the dough into a 30-cm circle. Place the dough sheet onto a greased baking tray and spread the BUITONI® Tomato Coulis over. Drizzle with the extra virgin olive oil over and season to taste with salt. Place the baking tray into a pre-heated oven at 260°C and bake until dough turns crusty and golden browned. Transfer the baked dough onto a serving plate and top with the rucola salad, Parma ham slices, sliced burrata cheese and drizzle with extra virgin oil. Makes 1 pizza

Serving it hot is what I aim for when it comes to pizza and it only takes five to ten minutes for that task, in exchange for an hour or so of my customers' enjoyment. All worth it! **Anna Borrasi**





BUITONI® Tomato Coulis should be your premier choice where the sauces feature juicy tomatoes for a juicy taste. It is fresh and tasty and as a chef, taste is your primary concern in satisfying customers. As a professional, you will naturally value convenience and speed. BUITONI® Tomato Coulis bring the best of both worlds to your kitchen; a savoury sauce, made from a delicious blend of fresh and sun-ripened tomatoes. It is ready to use for a time and cost efficient solution to preparing a delectable and delightful meal. At BUITONI®, we are committed to the artisan philosophy surrounding food: taking the simplest, freshest, healthiest ingredients and artfully combining them to create an extraordinary meal. From pastas to pizzas, from soups to sauces, whatever you create, BUITONI® Tomato Coulis will flavour your dish, the Mediterranean way.

BUITONI® Tomato Coulis (Sugo al pomodoro) is a product of Spain where it is a lightly seasoned tomato sauce, ready to serve as a sauce for all kinds of dishes such as meat, fish, pizza, pasta, rice, and etcetera.

Advantages of BUITONI® Tomato Coulis

- Packed with the best parts of fresh tomatoes
- Consistent quality
- Versatile
- Ideal for hot and cold applications
- No refrigeration needed
- Time-saving
- High yield
- Well-seasoned
- Creates fresh, healthy and tasty dishes



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Contact us at 800 6011 633