

SHELF TALKERS

PRINT AND CUT TO HANG ON YOUR SHELF

Manicaretti
Italian Food Importers

Masseria Mirogallo
Strained Tomatoes
from: Basilicata, Italy



The keys to this *passata* (fresh tomato purée) are starting with tomatoes picked at the perfect moment of ripeness & bottling the purée once it is dense & rich.

Uses: Use as Italians do: cook as a sauce with onion, garlic, and basil or use as a base for soups & stews.

Masseria Mirogallo
Sliced Tomatoes
from: Basilicata, Italy



Hand-cut into halves & gutted of pulp with skins left intact. Hearty in texture with consistent, balanced flavor. Think of it as having a fresh tomato trapped in a jar!

Uses: Serve drizzled with great extra virgin olive oil, capers, & thinly sliced raw garlic, alongside crusty bread.

Masseria Mirogallo
Hand Peeled Tomatoes
from: Basilicata, Italy



After harvest, perfectly ripe tomatoes are peeled by hand & jarred with fresh basil in only their own juices. Wonderfully sweet and bright.

Uses: These tomatoes are pantry powerhouses & can withstand slow braising - use in anything from a simple pasta sauce to a hearty ragù.