

## SMOKED SAUCE



*Our smoked sauce is an artisan, preservative-free dressing, packaged in glass jars where the duration is guaranteed by a scrupulous production chain and by techniques that allow it to be kept using only temperature and pressure. Naturally without chemicals is our motto.*

### Characteristics

Our smoked sauce has a pink colour from the cooking of the tomato with the cream. The resulting delicate taste is the right base for preserving the strong flavour of smoked bacon, which in our version is browned and de-greased separately from the sauce, so as to obtain a delicious and flavoursome dressing but with less fat.

### Period of production

This product is in production all year round.

### Sizes

This product is sold in 200g and 500g jars.



### Ingredients

Tomato passata, Cream, Smoked Bacon, Salt, Pepper



### List of allergens

Milk, Pepper.



### Preservation

This product should be stored in the fridge and consumed ideally before the expiry date. Or freeze for up to 3 months.