

ADVERTISEMENT

# GOURMET SIMPLIFIED

Discover the secret behind Frescobene's award-winning artisan sauces and have a great meal on the table in a matter of minutes.

## TRADITION MEETS MODERN-DAY EASE

Having both grown up in Italian families, Frescobene founders Lisa Maute and Ann Riffice, treasure the hours spent around the table with good food, family, and friends. However, with life being busier than ever, they were always struggling to get that amazing meal on the table, so they created a unique line of authentic, delicious sauces made with the highest quality ingredients—just the way their nonnas taught them.

## NONNA KNOWS BEST

Given both Lisa and Ann's strong culinary backgrounds they were committed to finding a better, more convenient way to share their time-tested family recipes. They went back to their Italian grandmothers' secret: the freezer. Although they had always frozen their sauces, reheating them was still an inconvenience and a time-consuming process; a problem they knew they had to solve. They ingeniously decided to package their artisan sauces in "heat and serve" pouches, and that was the game changer.

The labor-intensive sauces are prepared in small batches using the number-one rated imported San Marzano tomatoes, with no added citric acid, no added sugars or preservatives, and all are certified gluten free. After the sauces have simmered for hours, they are packaged and



quickly frozen. The "heat and serve" pouches are BPA-free and truly simplify mealtime, unlike any other sauce on the market today. Best of all, the sauces will taste as fresh as the day they were made when you are ready to serve them!



Scallops with Amatriciana Sauce, Frescobene's Pizza Dip and Frescobene Sausage Ragu with Shrimp and Risotto



## TRY OUR CLASSIC AND SPECIALTY FLAVORS

**Marinara Sauce:** A classic fresh tomato sauce which would make nonna proud. (Vegan)

**Vodka Sauce:** Smooth and velvety with just a hint of heat. (Vegetarian)

**Amatriciana Sauce:** Showcases pancetta, onion, tomato, and Parmigiano Reggiano cheese... you'll feel like you are dining in Rome.

**Sausage Ragu:** A delicious blend of custom-made Italian sausage, tomatoes, red wine, and Parmigiano Reggiano cheese. (Winner of the silver sofi award in 2018, the most highly esteemed award among specialty foods.)

## FRESCOBENE'S FAMOUS PIZZA DIP PERFECT FOR THE HOLIDAY SEASON

1 – 10 oz. pouch Frescobene Sausage Ragu, thawed  
4 oz. cream cheese, softened  
8 oz. shredded mozzarella cheese

Combine and place in a medium-size baking dish. Bake at 400 degrees for 15 minutes, or until bubbly. Serve with crostini, crackers, or veggies. Delicious!



For more fast, flavorful recipes visit: [frescobene.com](https://frescobene.com) or scan the QR code.



Frescobene premium sauces are available at: Fresh Direct, DeCicco & Sons, DeCicco Family Market, The Market at Pound Ridge, Chappaqua Village Market, The Village Market, The Pantry, Common Bond Market, and ShopRite.