

GREATEST TOMATOES FROM EUROPE. THE ART OF PERFECTION, PRESERVED FOR YOUR TABLE.

Media Release

JAZZ UP YOUR TURKEY DAY WITH THESE EUROPEAN TOMATO RECIPES!

November 22, 2019 Los Angeles, CA – With Thanksgiving just around the corner, we'd like to share some luscious European tomato-sauced dishes to brighten up even the stormiest of days. Not to mention Turkey Dinner and leftovers! European canned tomatoes can enhance your traditional favorites, while inspiring new ideas that perhaps will become classics in your home. From our families to yours, these yummy tomatoes will delight relatives and friends gathered around your table. The recipes are courtesy of the Greatest Tomatoes from Europe Campaign! "Greatest Tomatoes from Europe", a precious gift from mother nature!

ARANCINI – RICE BALLS



Time: 2 h

Difficulty: medium

Serves: 4

2 cups rice
1/2 sachet of saffron
12 oz of ground beef
14 oz canned whole peeled tomatoes
2/3 cup shelled peas
6 eggs
3/4 cup fresh caciocavallo cheese
(or another stretch-curd cow's milk cheese)
3 1/3 cups oil for frying
1 stick butter
1/2 onion
2 1/3 cups flour
2 1/3 cups breadcrumbs
Salt and pepper to taste



Boil the rice and drain it when it is still al dente – firm to the bite. Mix it with the saffron, 3 eggs and have the butter and let it cool. Blanch the peas, drain them and gently sauté them in the remaining butter. In a separate pan, soften the finely chopped onion in a little oil, add the ground beef, a little salt and pepper, the whole peeled tomatoes drained and chopped and leave to simmer gently, covered. Once the sauce is ready, mix in the peas. To prepare the rice balls, take a little of the rice mixture and form it into a shell shape, place in the middle the filling of meat and peas, a small cube of the caciocavallo cheese, and cover it with more of the rice mixture to form a ball. Dip the balls completely in flour and then in a beaten egg mixture seasoned with salt, and finally in breadcrumbs. Fry the rice balls in enough oil to fully cover them at a medium-high temperature.

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**FORMAGGIO MORBIDO IN SALSA DI POMODORO SAN MARZANO
SOFT CHEESE IN SAN MARZANO TOMATO SAUCE**



Time: 20 min

Difficulty: easy

Serves: 4

17 oz Soft Cheese (Robiola or similar) or fresh ricotta
6 canned San Marzano whole peeled tomatoes
1 roasted and deseeded red pepper
1 garlic clove
4 tablespoons extra-virgin olive oil

Liquidize the tomatoes with the oil, red pepper, peeled garlic and salt until you have a smooth pouring sauce. Serve the tomato sauce with the soft cheese and a handful of torn basil leaves.

COUSCOUS CON VERDURE – VEGETABLE COUSCOUS



Time: 45

Difficulty: medium

Serves: 4

1 1/4 cups (about 7 1/2 oz) uncooked couscous
7 fl oz water
6 tablespoons extra-virgin olive oil
1 eggplant
2 zucchinis
1-2 carrots
2 peppers (1 yellow and 1 red)
10 canned cherry tomatoes
1 spring onion
1 garlic clove
4 basil leaves
Salt to taste

Prepare the vegetables needed for the recipe as follows. Dice the eggplant, zucchini and carrot. Cut the peppers in half, deseed them and cut them into strips. Quarter the tomatoes. Heat the oil in a wok and soften the finely chopped spring onion and the clove of garlic, then add the diced carrot, eggplant and zucchini, after 10 minutes add the peppers and tomatoes, salt the vegetables and finish cooking them, then add salt to taste if needed. In the meantime, cook the couscous: bring the water to the boil and then turn off the heat, add oil and slowly pour in the couscous, stir it to level it, cover and let it sit for 10 minutes.

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Then let it cool. When the vegetables are cooked turn off the heat and let it cool slightly before adding it to the couscous. Then add the chopped basil and stir well.

BAVETTE AL POMODORO ROSSO E PEPERONE GIALLO - BAVETTE IN RED TOMATO AND YELLOW PEPPER SAUCE



Time: 35 min

Difficulty: easy

Serves: 4

12 oz bavette pasta
24 oz canned cherry tomatoes
1 small carrot
1 celery stalk
1 oz onion
1 garlic clove
1 small bunch of parsley, finely chopped
1 medium yellow pepper
4 tablespoons extra-virgin olive oil
4 basil leaves
Salt to taste

Cook the cherry tomatoes in a saucepan with the chopped celery, carrot and onion; add the basil and salt. When the tomatoes are cooked, pass them through a vegetable mill and keep the sauce warm. In a frying pan, sauté the garlic clove, slightly crushed, and once golden, take it out of the oil; add the yellow pepper cut into strips, salt and cover until cooked. Once cooked, take a few strips of pepper and put them to one side. Add the remaining pepper strips to the tomato sauce and cook for a few minutes. Cook the bavette al dente in plenty of boiling salted water, drain and toss the pasta in a frying pan together with the sauce. Divide into 4 portions and garnish each with the remaining yellow pepper strips. Sprinkle with plenty of finely chopped parsley.

PARMIGIANA DI MELANZANE - BAKED EGGPLANT WITH TOMATOES & MOZZARELLA



Time: 2h 30 min

Difficulty: high

Serves: 4

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2 1/4 lbs long eggplants
16 oz tomato *passata* (pureed tomatoes)
10 oz mozzarella
1 onion
1 garlic clove
2 1/2 oz grated parmesan
4/5 leaves of basil
2 tablespoons extra-virgin olive oil
10 fl oz oil for frying
Salt and pepper to taste



Wash dry and cut the eggplant into 1/2 cm thick slices lengthways. Sprinkle them with salt and leave them in a colander with a plate on the top as a weight so that their bitter juice is drawn out. After about an hour, squeeze the slices, rinse and pat them dry. Prepare the tomato sauce: soften the finely-chopped onion and a crushed clove of garlic in 2-3 tablespoons of olive oil. Add the tomato *passata*, the basil, season with salt and pepper and cook for 15-20 minutes until the sauce thickens.

Heat enough oil for shallow-frying in a frying-pan over a medium-high heat, and add the eggplant slices in a single layer. Shallow-fry on both sides for a few minutes until the slices are light golden. Remove from the pan with a slotted spoon and drain on kitchen paper. Repeat until all the eggplant slices are fried. Meanwhile, preheat the oven to 350°F.

Cut 8 oz of mozzarella into slices and keep in the fridge until ready for use. Take an oven dish and ladle a few spoons of tomato sauce into the bottom to cover the base, then arrange alternate layers of eggplant, tomato sauce, a sprinkling of grated parmesan, a little basil and the slices of mozzarella and repeat until all the ingredients are finished. Finish off with a layer of sauce and a sprinkling of Parmesan. Bake in the preheated oven for about 30 minutes. Let it rest for at least two hours then serve.

PATATAS BRAVAS CON ERBE E SPEZIE - PATATAS BRAVAS WITH HERBS AND SPICES



Time: 35 min

Difficulty: easy

Serves: 4

1 1/4 lbs potatoes
2 oz tomato paste
1 tablespoon of Provence dried herbs
4 fl oz sunflower oil
1 teaspoon sweet paprika
1-2 garlic cloves



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A few rosemary leaves
white pepper to taste
salt to taste

Prepare a marinade with the oil, aromatic herbs, paprika, pepper and sliced garlic. Add the tomato paste and mix well. Peel the potatoes and cut them into wedges. Cook them in boiling salted water for 5-6 minutes. Drain, leave to cool and mix evenly with the marinade. Transfer them to an oven dish, cover them with aluminium foil and bake in a preheated oven at 350°F for 20 min. Halfway through cooking, brush again with the marinade and remove the foil. Serve hot, sprinkled with lightly crushed salt and, to taste, a few rosemary leaves.

SPEZZATINO DI TACCHINO CON PATATE - TURKEY WITH POTATOES



Time: 1h 45 min

Difficulty: high

Serves: 4

2 1/4 lbs turkey breast
1 1/2 lbs potatoes
1 white onion
1 carrot
1/2 cup plain flour
12 oz tomato *passata* (pureed tomatoes)
12 fl oz beef broth
1 1/2 tablespoons extra-virgin olive oil
3 sprigs of rosemary
3 sprigs of thyme
salt and pepper to taste



First prepare the beef broth, then chop the vegetables for the sauté: peel and dice the carrot and onion. Tie together the sprigs of thyme and rosemary with kitchen string, then cut the turkey breast into even pieces about 2 cm thick. Heat the oil in a flame-proof casserole dish, add the carrot and onion and sauté over a medium-high heat for about 5 minutes, stirring very often to prevent it from burning. Then add the turkey, let it brown for a couple of minutes, then add the flour and toast it for another 2-3 minutes, stirring often. When it is absorbed, pour the tomato *passata* and the beef broth into the casserole, add salt and pepper, add the bunches of aromatic herbs (thyme and rosemary), cover and cook on a low heat for 40 minutes. Meanwhile, peel the potatoes and cut them into regular 1 cm thick cubes. After the 40 minutes, add the cubed potatoes to the casserole, cover again and cook for another 20 minutes, always on a low heat. Then turn off the heat, remove the bunch of aromatic herbs and the turkey stew is ready to be served!

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For a Press Kit, as well as a selection of other delicious, tomato-y Recipes, visit our website:

<https://greatesttomatoesfromeurope.com/recipes>

Share your recipes and photos and with us!

Greatest Tomatoes from Europe is not a specific BRAND. It is a claim representing canned tomatoes 100% Made in Europe.

ANICAV - the Italian Association of Canned Tomatoes Producers - www.anicav.it is organizing special events as part of a European Union co-funded program to promote canned tomatoes from Europe. With 90 member companies, ANICAV is the largest representative association of tomato-processing companies in the world. You can find a list of its members on our website <https://greatesttomatoesfromeurope.com/member-companies/>

European tomatoes! The Real Art of Europe! Culinary Masterpieces for You to Enjoy!

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