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GREATEST TOMATOES FROM EUROPE
THE ART OF PERFECTION, PRESERVED FOR ALL TASTES.

Greatest Tomatoes from Europe

In Europe's south, where eating tomatoes is a way of life, whole cuisines are based on their goodness. But, even in Europe's fabulous tomato-land, there are times when fresh is not available. That's when the Europeans simply open a can of delicious European tomatoes to make their famed casseroles, pizzas and pasta sauces. These preserved tomatoes are also especially perfect for Gumbo, Cioppino, Huevos Rancheros and Chile con carne - all made tastier with the Greatest Tomatoes from Europe. But, why are they so good?
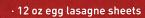
To start with; The Greatest Tomatoes from Europe are picked at their moment of absolute ripeness. They don't use any additives and are healthy and tasty.

Reap the rewards of the hard work done for you, and take pleasure in the time-honored tradition of cooking with your family and friends.

Next time you open a can of European tomatoes, thinking about tonight's yummy meal, you are holding more than something good to eat: in your hands are centuries-old traditions of quality, food culture and the appreciation of life.

Here's Europe's Precious gift to you!

Meat lasagna

- 12 oz egg lasagne sheets

For the meat sauce:
- 1 lb mixed ground meat (beef, veal, pork)
- 1/2 cup chopped celery
- 1 carrot
- 1 onion
- 2 tablespoons of tomato paste
- 3.4 fl oz red wine
- 2 tablespoons extra-virgin olive oil

- 5 oz grated parmesan cheese
- 34 fl oz beef broth
- 1 bay leaf
- 1 sage leaf
- salt and pepper to taste

For the béchamel sauce:
- 3 1/3 cups milk
- 3/4 stick butter
- 3/4 cup plain "00" white flour
- nutmeg to taste
- salt to taste

TIME: 1H 30 MIN
DIFFICULTY: DIFFICULT
SERVES: 4

Sauté gently the chopped vegetables in the oil, add the ground meat and brown it, stirring frequently. Add the red wine and let it evaporate, then add the tomato paste diluted in a little broth, 1 bay leaf and 1 sage leaf. Add salt and pepper and cook for about 25 minutes. Heat the milk in a saucepan; in another melt the butter, add the flour and lightly toast it. Remove it from the heat and add the milk slowly, stirring with a whisk. Return it to the heat and stir over a low heat for about 10 minutes or until it begins to thicken. Season with salt and a pinch of nutmeg. Cook the sheets of egg pasta in boiling salted water, drain slightly al dente and dry them on a tea-towel. Place a thin layer of béchamel on the bottom of an oven-dish, put a layer of pasta, cover with the béchamel and then add a layer of the meat sauce and grated parmesan. Repeat the layers until all the ingredients are used and finish the top with the meat sauce and grated parmesan. Cook in a pre-heated oven at 350°F for 25 minutes.