



PRESS INFORMATION



10 ways with Truffle Pesto

12 July 2017: Sacla' no.11 Truffle Pesto, created with the delicate black summer truffle is a fantastic and decadent store-cupboard standby throughout the seasons and with a little inspiration from Sacla', dishes become a luxurious treat.

Whether it's to be enjoyed on pasta, as a pizza topping or with roast potatoes we've created 10 quick and easy ideas with Truffle Pesto.

1. On Pasta

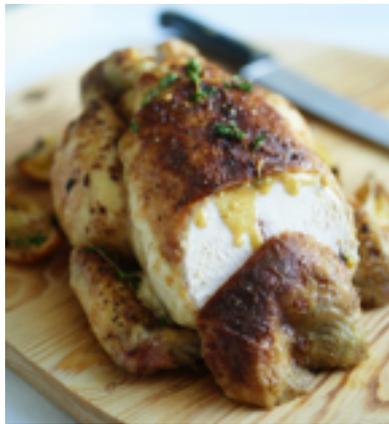


Select a favourite pasta, bringing a pan of water to the boil, allowing it to cook through. Drain the pasta and delicately stir through some Sacla' Truffle Pesto. Adding Italian Grana Padano cheese balances the truffle, so fortunately a small amount goes a long way. For added colour, tear some fragrant basil leaves and scatter on top.



2. Roast Chicken, Guinea Fowl or Turkey

Truffle Pesto is the perfect match for a hearty roast chicken, guinea fowl or turkey. Simply prepare the bird for a delicious roast and then 15 minutes prior to the end of cooking time, remove the chicken from the oven and spread truffle pesto over the skin, placing some underneath the breast skin if desired. Replace the bird to the dish and cook for a further 15 minutes allowing the Pesto to smother the meat, adding an exceptional depth of umami flavour.



3. Scrambled Eggs

Stir a teaspoon or two through cooked scrambled eggs for a luxurious twist on the much loved dish. Season with fresh black pepper and sea salt.

4. On Bruschetta

Toast a favourite Italian bread, top with Truffle Pesto and add some shavings of Parmesan cheese.

5. White Pizza with Truffle Pesto

Thinly slice potatoes, lay on top of pizza with a brush of olive oil, then bake. Remove the pizza from the oven, spread with Truffle Pesto and bake for a further 5 minutes

6. Cheese Fonduta with Truffle Pesto

Prepare cheese fonduta adding Truffle Pesto at the end for added flavour.



7. Roast Potatoes

Par boil King Edward or Charlotte potatoes for 2 minutes. Coat the potatoes in Truffle Pesto, olive oil and sea salt, roast and indulge.

8. New Potatoes

Boil new potatoes, drain, coat in Truffle Pesto and olive oil and then season with salt and pepper.

9. Mushroom Risotto with Truffle Pesto

Add three teaspoons of Truffle Pesto to cooked Mushroom risotto.

10. Cocktail sausages with Truffle Pesto

Coat cocktail sausages with Truffle Pesto, place onto an oiled baking tray turning when necessary and remove when they reveal a glorious roasted hue.

Sacla' Truffle Pesto is available in Waitrose, Sainsbury's and on Ocado, priced £2.50 for a 90g jar.

For further information, samples or photography, please contact

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Notes for editors:-

- Established in 1939, Sacla' remains a family owned and run business based in Piedmont, north-west Italy.
- Sacla' are the original Pesto Pioneers, with a wide range of Italian recipes which are truly authentic, made in Italy by Italians for Italians.
- As well as Pesto and pasta sauces, Sacla' produce a range of Italian ingredients and antipasti.
- National listings for the core Sacla' range include Asda, Co-op, Morrisons, Ocado, Sainsbury's, Tesco and Waitrose.
- Sacla' has a portfolio of award winning Pesto and pasta sauces.
- As well as multiple listings, Sacla' pesto, pasta sauces and antipasti ingredients are available on-line and through the independent trade and foodservice.
- www.sacla.co.uk
- www.Facebook.com/SaclaItalianFoodLovers
- Twitter @SaclaUK