

# calendar

## New Products



Perche Ci Credo means because I do believe in IT. IT being the excellence of the raw materials cooked in an artisanal way with extra virgin olive oil only and herbs.

Founded in 2007 in Lecce Puglia, Perche Ci Credo continues to work from the raw, using fresh ingredients, washed, cleaned and cut by hand. Working in small batches in a traditional slow cooking method, allowing the ingredients to mix well together and generate an unparalleled taste and feel.

Acidified in a natural way, when it is necessary, with natural ingredients such as lemon or orange juice, vinegar or red wine.



### 707017 Artichoke and Walnut Bruschetta 180g\*

8033749640635

12 PER/CTN

Made with 71% artichokes. Top on SJ Linguette with shavings of pecorino or parmesan or mix through pasta or risotto.



### 707019 Black Olive Bruschetta 180g\*

8033749640550

12 PER/CTN

Spread on crostini or use for a dip for raw vegetables.



### 707020 Green Olive Bruschetta 180g\*

8033749641014

12 PER/CTN

Mix with hummus and serve on pita bread or use to stuff mushrooms and bake in the oven.



### 707021 Sundried Tomato and Caper Bruschetta 180g\*

803374960260

12 PER/CTN

Use as a pizza topping or on bruschetta, crackers or crostini.



### 707049 Spicy Tomato Bruschetta 180g\*

8033749640659

12 PER/CTN

Serve a generous amount of this on crackers with a spread of That's Amore buffalo milk ricotta.



### 707018 Basil Pesto 180g

8033749640789

12 PER/CTN

Made with Parmigiano Reggiano, top on bruschetta, mix through pasta or to finish a bowl of minestrone.



### 707022 'La Nazionale' Tomato Passata 500g\*

8033749641236

12 PER/CTN

Made with 99.6% tomatoes and salt, a wonderful base for soups and pasta sauces.

\*Suitable for vegans and vegetarians