

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

Media Release

WHAT WOULD THE WORLD BE LIKE WITHOUT PRESERVED TOMATOES FROM EUROPE?

July 22, 2019 – Los Angeles, CA – Imagine a world without preserved tomatoes from Europe, how would we make authentic tomato sauce, soups and pizzas? Fortunately, not to worry! Come see and taste The Greatest Tomatoes from Europe - EU canned tomatoes 100% Made in Europe - 100% pure red gold Made in Italy as the culinary world converges on the city of Orlando, Florida. Culinaricians will be exploring new ideas and flavors at the American Culinary Federation National Convention where our Executive Chef Vincenzo D'Antonio demonstrates how versatile European Canned Tomatoes can be with Delicious and Zesty recipes featuring European tomatoes! The Real Art of Europe! Culinary Masterpieces for You to Try.

We hope you'll join us...

Monday, August 5th 4:00pm-5:15pm Main Stage

Watch our saucy cooking demonstration in the Palms Ballroom and taste Elicoidali alla Puttanesca (Elicoidali pasta puttanesca with tomato, black olives, anchovies and capers) and Delectable Rigatoni alla Buttera (Rigatoni with tomato sauce and bacon).

Then at **7pm**, join us for the Pirate Welcome Reception. Where proud sponsor ANICAV will be saluting the ACF on its 90th Anniversary by serving up gorgeous Paccheri al Pomodoro e basilico (Paccheri with tomato sauce and basil).

Tuesday, August 6th visit our booth and receive amazing recipes and other fantastic swag from ANICAV.

If that's not enough to tantalize you, we've included this scrumptious recipe to try in your own kitchen and we'd love to see pictures of your creation, please email us or post on our social media.

RECIPE:

Paccheri al pomodoro e basilica (Paccheri with tomato sauce and basil)

Time: 30 Min Difficulty: Easy Serves: 4

14 oz Paccheri
2 lbs canned peeled tomatoes, roughly chopped
4 tbsp extra-virgin olive oil
1 garlic clove
3-4 oz freshly grated parmesan cheese
handful of fresh basil leaves
salt to taste

In a large saucepan, swirl 4 tablespoons of oil and add a smashed, but whole clove of garlic and the peeled tomatoes and salt and cook over low heat until the sauce has reduced by half. Cook the paccheri



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in plenty of boiling, salted water and drain them when al dente. Add the paccheri to the pan with the tomato sauce and on a low flame, simmer until the pasta is well-coated. Sprinkle with parmesan, stir and top with whole, fresh basil leaves.

Once again, we look forward to seeing you at The ACF National Convention

The Orlando World Center Marriott

8701 World Center Dr., Orlando, FL 32821

Monday, August 5, 2019 Cooking Demonstrations and Welcome Reception

Tuesday, August 6, 2019 Tradeshow

ANICAV – Red Gold from Europe Booth Number: #314 Say hello and pick up some great SWAG!

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

Enjoy-- it's from Europe!

Amy Freeman

THE GREATEST TOMATOES FROM EUROPE TEAM

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#redgoldfromeurope

www.redgoldfromeurope.com

<https://www.facebook.com/RedGoldFromEurope>

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ANICAV - the Italian Association of Canned Tomatoes Producers - representing the world's finest European preserved (canned) tomatoes grown under the Mediterranean sun and produced in Italy by time-honored methods - www.anicav.it supported by the European Union is organizing the above events this Summer as part of the Red Gold From Europe European Union co-funded program to promote canned tomatoes from Italy.



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