



MADE IN ITALY



*The best from
veggies*



COOKING HEALTHY RECIPES AND MEALS DOESN'T HAVE TO BE
DIFFICULT OR TIME—CONSUMING! THESE HEALTHY VEGGIE CREAMS/
DIPS/SAUCES/BASES WILL PLEASE EVERYONE.



SOUPS



PASTA



PIZZA



BAKED PRODUCTS



SANDWICHES



RISOTTO AND RISO



CROQUETTES



BRUSCHETTE



OMELETTES



GNOCCHI



KEBAB / WRAPS



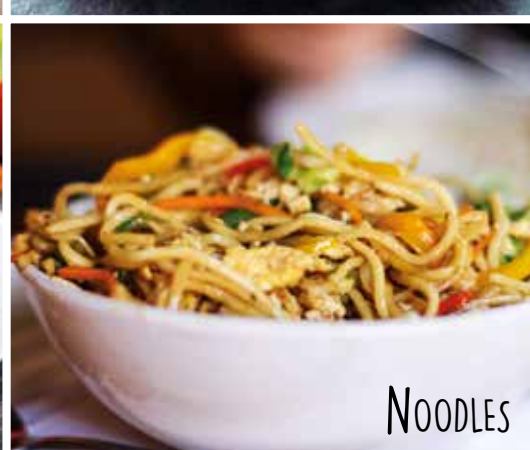
RAVIOLI



TACOS AND NACHOS



SALADS



NOODLES

MAKE IT YOUR OWN WAY WITH SALSÌAMO

THANKS TO THEIR REVOLUTIONARY CONCEPT, THE SALSÌAMO (VEGGIE CREAMS/SPREADS/DIPS/SAUCES) HAVE NO SOUR TASTE THUS THEY MATCH PERFECTLY WITH A WIDE RANGE OF RECIPES AND DISHES.

WE HAVE STUDIED SALSÌAMO AIMING TO REACH EVERY KIND OF CUISINE: FUSION OR TRADITIONAL, FAST FOOD OR RESTAURANT.

WE BELIEVE THAT VEGGIES ARE AN UNLIMITED SOURCE OF HEALTH AND TASTE AT THE SAME TIME. FOR THIS REASON WE WANT TO GIVE THE MARKET VEGGIE BASIS IN ORDER TO CREATE AND SEASON EVERY KIND OF MEAL.

- ✓ 100% Natural
- ✓ Sustainable
- ✓ No preservatives
- ✓ Vegan

- ✓ No GMO
- ✓ No allergens
- ✓ No milk and dairy





SHELF LIFE: 3 YEARS





RED CHICORY
 ASPARAGUS
 MUSHROOMS
 RED ROASTED PEPPERS
 ARTICHOKEs
 RAGÙ
 NETTLE
 BASIL
 TRUFFLE
 PUMPKIN

AVAILABLE
 IN 3 SIZES

140 gr

400 gr

800 gr



Red Chicory

Asparagus

Artichokes

Mushrooms

Red Roasted Peppers

Ragù

Nettle

PIZZA	✓	✓	✓	✓	✓		✓
PASTA / NOODLES	✓	✓	✓	✓	✓	✓	✓
SALADS		✓	✓		✓		✓
SOUPS		✓	✓	✓			✓
BAKED PRODUCTS	✓	✓	✓	✓	✓		
SANDWICHES / WRAPS / KEBAB	✓	✓	✓	✓	✓	✓	
RISOTTO AND RICE	✓	✓	✓	✓	✓	✓	✓
BRUSCHETTA	✓	✓	✓	✓	✓		
OMELETTES	✓	✓	✓	✓	✓	✓	✓
TACOS AND NACHOS		✓	✓		✓	✓	
GNOCCHI	✓	✓	✓	✓	✓	✓	✓
RAVIOLI	✓	✓	✓	✓	✓	✓	✓
CROQUETTES		✓	✓	✓	✓	✓	



Pumpkin

Basil

Truffle

BASIC SUGGESTIONS: HOW TO USE

✓	✓	✓	PUT THE SALSIAMO AS A TOPPING INSTEAD OF THE STANDARD TOMATOE SAUCE, THEN ADD INGREDIENTS ACCORDING TO THE RECIPE.
✓	✓	✓	BOIL THE PASTA AND DRAIN, ADD DRAINED PASTA AND THE SALSIAMO TO THE SKILLET , STIR TOGETHER OVER MEDIUM HEAT.
	✓		USE THE SALSIAMO AS A DRESSING SAUCE, IF YOU DESIRE, ADD SOME WATER TO THE SALSIAMO AND STIR UNTIL THE EXPECTED CONSISTENCY IS REACHED.
✓	✓	✓	JUST MIX SOME WATER WITH THE SALSIAMO, IN A POT OVER MEDIUM HEAT, STIR THE INGREDIENTS TOGETHER.
✓	✓	✓	USE FLOUR AND THE SALSIAMO DURING THE MIXTURE PHASE, ADD WATER AND WORK THE DOUGH. BAKE AS USUAL.
✓	✓	✓	FILL THE BREAD WITH ALL THE INGREDIENT YOU NEED, USE THE SALSIAMO AS A SPREAD.
✓	✓	✓	SAUTÉ CHOPPED ONION AND BUTTER IN A SAUCEPAN. WHEN IT HAS MELTED ADD THE RICE AND STIR IT BRISKLY FOR A MINUTE, ADD VEGETABLE BROTH AND COOK UNTIL THE RICE IS ALMOST DONE. IN THE LAST PHASE POUR THE SALSIAMO AND COOK UNTIL CREAMY.
✓	✓	✓	TOAST BREAD SLICES, RUB SOME FRESH GARLIC AND SPREAD THE SALSIAMO. THEN ADD SOME TOPPING INGREDIENTS.
✓	✓	✓	MIX THE EGGS WITH A PINCH OF SALT AND BLACK PEPPER, WHEN THE OMELETTE IS HALFWAY DONE, SPRINKLE THE SALSIAMO ON IT, THEN COOK UNTIL READY.
✓	✓	✓	EASY PEASY LEMON SQUEEZY! USE THE SALSIAMO AS TOPPING, THAT'S IT.
✓	✓	✓	PLACE THE FLOUR IN A BOWL, ADD EGGS AND SALSIAMO, MIX TOGETHER UNTIL EVERYTHING IS COMBINED AND KEEP WORKING UNTIL YOU GET A LUMP OF DOUGH. FOR GNOCCHI, USE MASHED POTATOES IN THE MIXTURE.
✓	✓	✓	FILL THE FRESH DOUGH WITH A MIXTURE OF SALSIAMO AND POTATO FLAKES, THEN COOK ACCORDING TO THE TRADITIONAL RECIPE.
✓	✓		MASH BOILED POTATOES AND SALSIAMO, PUT THE MIXTURE IN A BOWL AND ADD EGGS, BREADCRUMBS, SALT AND PEPPER TO TASTE. MIX THE INGREDIENTS AND SHAPE THE MIXTURE, ONCE YOU HAVE A BALL, ROLL IT IN THE REMAINING BREADCRUMBS. AFTER THAT, FRY THE CROQUETTE IN SUNFLOWER OIL.



SALSI AMO!®

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