



New Fire-Roasted Pomodoro Sauce and Beurre Blanc Sauce

Pride infused in every artisanal-crafted ingredient. Devotion palpable in every portion. The new Fire-Roasted Pomodoro and Beurre Blanc sauces from STOUFFER'S® instill confidence and excitement. Quickly moving versatile, alluring flavors from pouch to palate. Freeing kitchens and creativity. Feeding the emotions.

Feed the emotions.



Fire-Roasted Pomodoro Sauce

Ripe tomatoes handpicked in California's San Joaquin Valley. Blackened fire-roasted skins peeled to reveal rich, unadulterated flavor. Blended with Mediterranean accents of olive oil, Parmesan, and sweet basil. This is a sauce that will excite and delight. Defining what a light tomato sauce should be. Redefining what it could be.



PAN SEARED HALIBUT WITH FIRE-ROASTED POMODORO SAUCE

Inspiring Meal Ideas

- Spaghettini with Fire-Roasted Pomodoro Sauce, topped with fresh summer basil
- Steamed clams and Fire-Roasted Pomodoro Sauce, served with tarragon pesto rubbed crostini's
- Eggplant Parmesan lightly breaded and covered with Fire-Roasted Pomodoro Sauce, then topped with mozzarella cheese
- Pan seared halibut smothered with Fire-Roasted Pomodoro Sauce, served with a relish of fried capers, oil cured olives, and parsley
- Shrimp tarte tatin with Fire-Roasted Pomodoro Sauce accented with Kalamata olives

Beurre Blanc Sauce

Born amid the vineyards, flowers, and chateaux of the Loire Valley. A classic butter sauce copious with French heritage. White wine, lemon, and shallots reduced and whisked with butter. Able to layer seafood, vegetables, and chicken with creamy, slightly tangy inflections. Consistent and stable to inspire creativity. Perfected to enthruse appetites.

Inspiring Meal Ideas

- Herb and garlic rotisserie chicken topped with Beurre Blanc Sauce and served with braised rainbow chard
- Pan roasted trout smothered with Beurre Blanc Sauce; add mustard or toasted almonds for a point of difference
- Three cheese ravioli topped with Beurre Blanc Sauce, served with poached lobster tails
- Grilled summer artichokes served with Beurre Blanc Sauce for dipping
- Seared ahi tuna drizzled with Beurre Blanc Sauce and topped with shaved wasabi horseradish



SHRIMP PROVENÇALE WITH BEURRE BLANC SAUCE

U.S. Specifications

	Product Code	Nestlé Code	Serving Size	Pack Size	Yield Per Case
Fire-Roasted Pomodoro Sauce	0-00-13800-10974-3-00	12040584	1/2 cup	4 x 64 oz. pouch	60 servings
Beurre Blanc Sauce	0-00-13800-42791-5-00	12041798	1/4 cup	4 x 64 oz. pouch	124 servings

Canadian Specifications

	Product Code	Nestlé Code	Serving Size	Pack Size	Yield Per Case
Fire-Roasted Pomodoro Sauce	0-00-65000-11416-4-00	12023610	1/2 cup	4 x 1.8 kg pouch	60 servings
Beurre Blanc Sauce	0-00-65000-83055-2-00	12023596	1/4 cup	4 x 1.8 kg pouch	124 servings

To experience these new sauces and other STOUFFER'S® Sauces for inspiring meals, call 1-800-288-8682 or visit www.nestlefoodservices.com (US) or www.nestlefoodservices.ca (Canada).

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