

# MASSERIA DAUNA

Contrada Ripatetta - 71036 Lucera (FG)

## A BEAUTIFUL STORY, OURS, OF WOMEN, OF MOMS, OF ENCOUNTERS, DREAMS AND DESIRES.

Stories of women different from each other, by their age, their character and their sensitivity. Here is an unpredictable harmony... a great passion to make known and experience the good and the beautiful, by continuing the **TRADITIONS** of our **EARTH** . There is a desire to do something new and yet **OLD** . With our **TOMATOES** , we want to make possible the experience of feeling... **AT HOME**

We get angry but we are proud of this **Stubborn DESIRE** that we see in others to do well...

It's really nice to work with women...

## FROM THE COUNTRY OF PUGLIA PEOPLE, PERFUMES, FLAVORS

The scent of tomatoes tells of a scent that seems distant and yet totally familiar.

Scent of summer, of freshness, of families gathered for the “ **SALSA** ” ritual.

The authenticity of the products of the land and the work of men reminded us that eating is not just food but above all a life experience in which everything is present: the effort of work, the wonder of the rhythms of the seasons and the gifts of nature, the gratitude for the fruits received, the pleasure of being able to share them with those we love.

Follow us on :





Net weight 1100 gr. (pack of 6 pieces)



Net weight 550gr. (pack of 12 pieces)

## PASSATA DI POMODORO // TOMATO SAUCE

Of course, tomato puree is not made from mixed peeled tomatoes for these two reasons:

- Mixing the peeled tomatoes also means mixing the seeds, rich in tannins, which give a strange flavor to the final result.
- Tomato puree is made from a variety of round tomatoes that are distinctly different in consistency, grain size and flavor.

The round tomato produces a finer, finer and more velvety finished product with the result of less water and more adhesion to the dough.

### Manufacturing procedure:

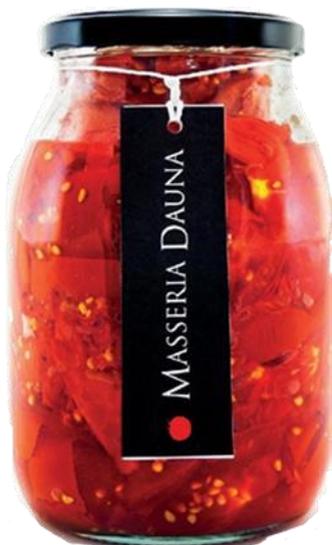
The tomato is washed thoroughly, cooked for the necessary time, left to rest so that it loses more water, passed through a strainer to remove the skins and seeds, bottled and pasteurized by pasteurizing in a water bath .

Does not contain salt.

It can also be used raw for a Bloody Mary or drunk diluted like tomato juice .

The low acidity can be attributed to these aspects, that is, to the fact that the tomatoes are grown on the hills in dry farming, that is, without being irrigated, they are only harvested when they arrive mature spontaneously and therefore at different times in the life of the plant.





Net weight 1100 gr. (pack of 6 pieces)



Net weight 550gr. ( pack of 12 pieces)

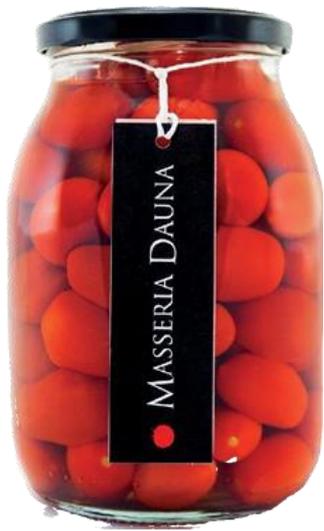
## SPACCATELLE DI POMODORO // TOMATO SLICES

In the peasant tradition, the tomato was carefully washed, cut into 4 slices, lightly salted, packaged in recycled glass bottles (for example in beer bottles) and pasteurized in a water bath ... and the resulting product was the tomato ... **SPACCATELLE**.

Today we continue the same manufacturing process as our tradition. The SPACCATELLE preserves all the properties of the tomato while retaining the skin, which represents a sort of identity card of the fruit from which it comes.

We recommend using it raw to prepare meat recipes and are perfect as a topping for pizzas and focaccia.





Net weight 1100gr. (pack of 12 pieces)



Net weight 400gr. (pack of 12 pieces)

## DATTERO DI POMODORO // TOMATO DATES

From the hills of 600 m altitude comes the date tomato.

Cultivated in arid culture, the datterino is a fruit with elongated shapes, very tough, tasty and rich in pectin (the tomato being a fruit and not a vegetable)

It is carefully washed, put raw in jars, added with lightly salted water and pasteurized in a water bath and left to rest for 40 days before being ready for sale. We recommend using it raw to enrich soups, legumes and large spaghetti.





Net weight 1100gr. (pack of 12 pieces)



Net weight 400gr. (pack of 12 pieces)

## POMODORI PELATI A MANO // HAND PEELED TOMATOES

Peeled tomatoes are obtained from a variety of elongated tomatoes, grown in dry farming. The processing is entirely manual. Freshly picked tomatoes are carefully washed, boiled for a few moments then immediately peeled.

Peeling is done entirely by hand using a kitchen knife. During these two phases, the head of the tomato is cut and then the tomato is peeled, carefully removing each skin. It is carefully composed in glass jars without adding tomato juice or salt.

Tomatoes are preserved completely naturally.

