



Upgrade any dish
with Tomato 4.0
by **Supree™**



Pasta Artichoke alla Romana with Black Olives and Semi-dried Tomatoes

INGREDIENTS

 **Serves:** 6

For the Fresh Pasta:

- 100g Pasta flour (for every egg)
- 1 egg (for every 100 grams of pasta flour)
- Pinch of salt
- Drizzle of olive oil

For the Sauce:

- 3 heads of Artichoke alla Romana
- 2 garlic cloves, thinly sliced
- 1 teaspoon chili, thinly sliced
- **150g Supree semi-dried tomatoes (60 pcs)**
- Handful of black olives, preserved in salt
- 1 tablespoon capers
- ¼ cup white wine
- A bunch of fresh basil leaves
- Handful of fresh oregano
- 50g butter
- Olive oil
- Salt, to taste
- Freshly grated Parmesan cheese, for serving

INSTRUCTIONS

1. Pasta Dough Preparation:

- On a clean surface, pour out the pasta flour and create a well in the center. Crack the egg into the well and add a pinch of salt and a drizzle of olive oil.
- Gradually mix the egg with the flour, incorporating a bit at a time, until a dough forms.
- Knead the dough until smooth and elastic. Cover and refrigerate for at least 1 hour.

2. Rolling & Cutting Pasta:

- Using a pasta machine, roll out the chilled pasta dough to a thickness of 7mm.
- Cut the pasta into your desired shape and hang to dry.

3. For the Sauce:

- In a large saucepan, melt the butter with a touch of olive oil over medium heat. Add the sliced chili and garlic, sautéing and incorporate the capers, fresh oregano, and olives.
- Pour in the white wine and season with salt.

4. Cooking the Pasta:

- In a large pot of salted boiling water, cook the fresh pasta for about 4 minutes or until al dente.

5. Combining Pasta & Sauce:


- Transfer the cooked pasta to the sauce, add a ladleful of pasta cooking water, and stir in the Supree semi-dried tomatoes.
- Sauté for about 2 minutes
- Finish with a touch more butter and fresh basil leaves. Adjust seasoning as needed and add the grated parmesan cheese.





Seared Fish Fillet on a Bed of Spinach and Semi-Dried Tomatoes

INGREDIENTS

 Serves: 1

- 100g white fish fillet
- 25g Supree semi-dried tomatoes (10 pcs)
- 1 purple onion, sliced into half circles
- 2 Gulliver spinach leaves
- 1 bunch of baby spinach
- 2 garlic cloves, finely chopped
- 1 teaspoon chili, finely chopped
- ¼ cup white wine
- 50g unsalted butter
- 3 tarragon stalks (leaves only)
- 1 lime, for zesting
- Salt, to taste
- Olive oil, for searing

INSTRUCTIONS

1. Preparing the Fish:

- Season the fish filet on the skin side with a pinch of salt.
- In a non-stick skillet over medium-high heat with a drizzle of olive oil, sear the fish filet skin-side down until golden and crispy. Flip and continue cooking until the fish is cooked through.

2. Vegetable Sauté:

- In a skillet, sauté garlic and chili over medium heat. Add in the purple onion slices, baby spinach, tarragon leaves, a pinch of salt, Stir gently and cook for about a minute.
- Pour in the white wine, Supree semi-dried tomatoes and then incorporate the butter until it's fully melted.

3. Plating the Dish:

- Arrange the Gulliver spinach leaves on a plate as a base. Layer the sautéed vegetables and Supree semi-dried tomato mixture over the leaves.
- Gently place the seared fish filet on top.
- Drizzle the remaining sauce from the skillet over the fish.
- To finish, grate some lime zest over the entire dish

Bruschetta with Za'atar, Duqqa, and su **prée** Semi-Dried Tomatoes

INGREDIENTS

 Serves: 1

- 1 Baguette, sliced in half
- 1 tablespoon Labneh cheese
- Fresh za'atar leaves
- ½ purple onion, thinly sliced into half circles
- Duqqa seasoning, to taste
- ½ tablespoon chili, finely chopped
- **20g Supree semi-dried tomatoes (8 pcs)**
- Olive oil, for frying and mixing
- Salt, to taste

INSTRUCTIONS

1. Preparing the Bread:

- Heat a frying pan over medium heat. Drizzle in a little olive oil.
- Place the halved baguette, cut-side down, into the pan. Toast until golden and crispy.

2. Tomato-Za'atar Mix:

- In a mixing bowl, combine the Supree semi-dried tomatoes, purple onion slices, fresh za'atar leaves, and chili. Drizzle olive oil and season with salt. Mix gently until all ingredients are well-coated.

3. Assembling the Bruschetta:

- Spread a generous layer of Labna cheese over the toasted side.
- Pile the tomato-za'atar mixture generously over the Labna.
- For the final touch, lightly sprinkle the Duqqa seasoning on top.





suprée Green Salad

INGREDIENTS

 Serves: 6

For the Salad:

- 150g Supree semi-dried tomatoes (60 pcs)
- 2 cucumbers
- 50g Parmesan cheese shavings
- 1 small bunch Fresh basil leaves
- 2 heads Salanova lettuce, washed and torn
- 1 head Laliqe lettuce, washed and torn

For the Dressing:

- 1 tbs Balsamic vinegar
- 1 tbs Olive oil
- Fresh lemon juice
- Salt, to taste
- Roasted cashews
- Fresh Za'atar

INSTRUCTIONS

1. Preparation:

Begin by diagonally slicing the cucumbers to give them an elegant appearance.

2. Assembling the Salad:

In a large salad bowl, combine the Salanova and Laliqe lettuce, fresh basil leaves, sliced cucumbers, roasted cashews, and Supree semi-dried tomatoes.

3. Dressing:

In a separate bowl, whisk together balsamic vinegar, olive oil, fresh lemon juice, and salt. Adjust seasoning to taste.

4. Garnishing:

Using a vegetable peeler, delicately shave the Parmesan cheese over the salad, ensuring an even distribution. Sprinkle fresh Za'atar on top for an added burst of flavor.

Galette of Feta Cheese, Kale and su **prée** Semi-Dried Tomatoes

INGREDIENTS

 **Serves:** 6

- 400 gr shortcrust pastry
- 150 gr feta cheese, crumbled
- 8 kale leaves, washed and roughly chopped
- 1 onion, finely chopped
- 1 clove garlic, minced
- 1 spoon chili pepper, finely chopped
- **32 Supree semi-dried tomatoes (80g)**
- ¼ cup white wine
- Pinch of oregano
- Salt and freshly ground black pepper, to taste
- Olive oil, for sautéing

For the Royal Sauce:

- 2 large eggs
- 250 ml whipped cream
- Pinch of nutmeg
- Salt and pepper, to taste

INSTRUCTIONS

Preheat your oven to 180°C (350°F).

1. Prepare Pastry:

- Roll out the shortcrust pastry on a lightly floured surface. Transfer to a baking dish, ensuring that there is a rim of approximately 4 cm remaining around the edges.

2. Prepare Filling:

- In a large skillet, heat olive oil over medium heat. Add garlic, chili pepper, and onion. Add oregano, salt, pepper, and kale leaves. Continue to cook, stirring occasionally until the kale begins to wilt.
- Pour in the white wine and let the mixture reduce until it thickens.
- Once done, remove from the heat and let it cool down for a bit.

3. Prepare Royal Sauce:

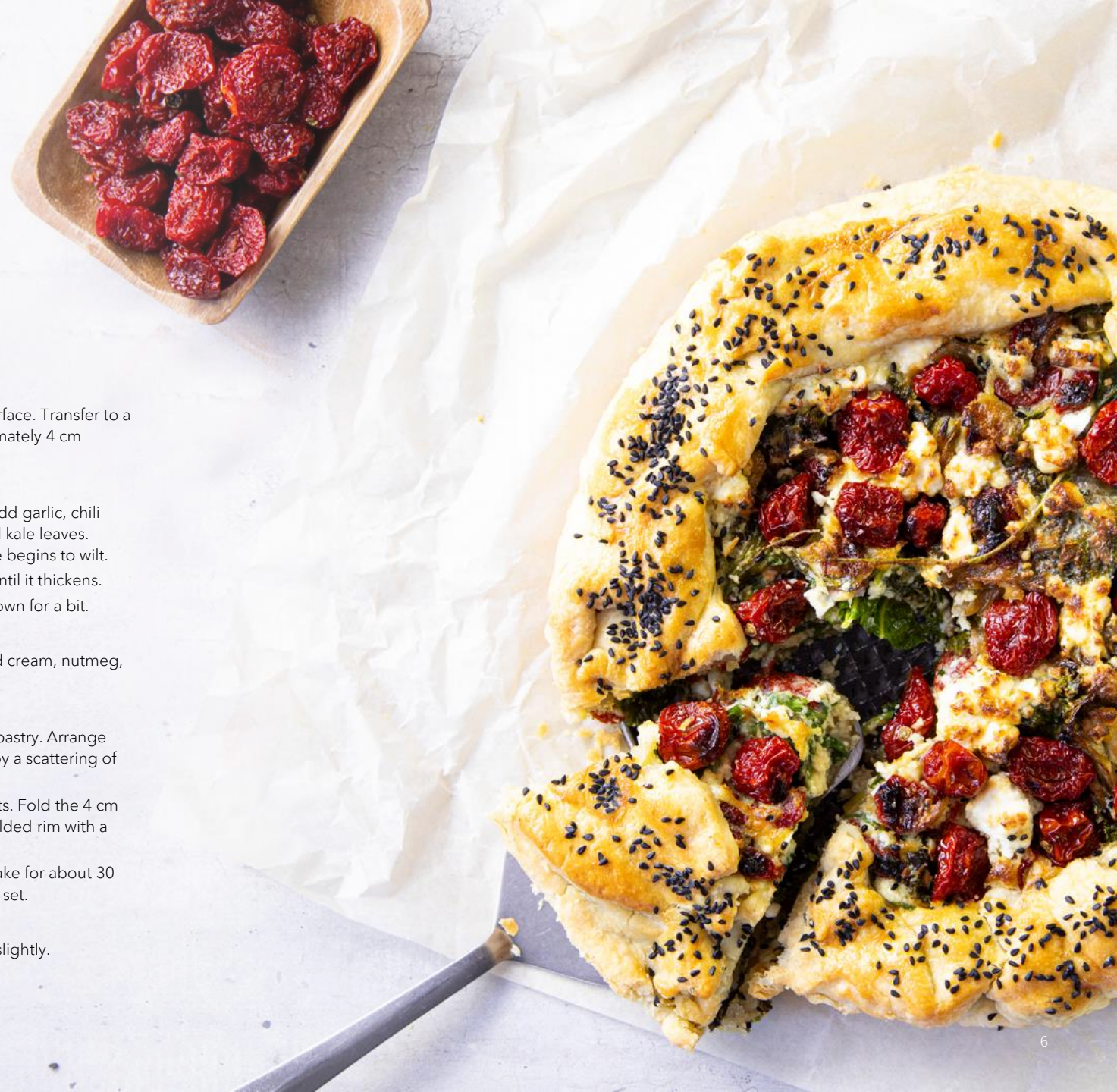
- In a mixing bowl, whisk together the eggs, whipped cream, nutmeg, salt, and pepper until smooth.


4. Assemble Galette:

- Spread the kale mixture evenly over the shortcrust pastry. Arrange the Supree semi-dried tomatoes on top, followed by a scattering of crumbled feta cheese.
- Pour the royal sauce over the assembled ingredients. Fold the 4 cm pastry rim over the edges of the filling. Brush the folded rim with a beaten egg to give it a golden color when baked.
- Place the baking dish in the preheated oven and bake for about 30 minutes or until the crust is golden and the filling is set.

5. Serve:


- Once baked, remove from the oven and let it cool slightly. Serve warm.





Za'atar Panna Cotta with Hibiscus-Sage Syrup and Sweet Supree Semi-Dried Tomatoes

INGREDIENTS

 **Makes:** 12 medium-sized jars

- 675ml heavy cream
- 360ml milk
- 100gr Supree semi-dried tomatoes (40 pcs)
- 11g gelatin
- Handful of dried za'atar leaves
- 8 hibiscus flowers
- 3 fresh sage leaves
- 150g sugar, divided
- 1 cinnamon stick

INSTRUCTIONS

1. Preparing the Gelatin:

- In a small bowl, dissolve the gelatin in ¼ cup of cold water. Let it sit for a few minutes until it softens.

2. Making the Panna Cotta:

- In a saucepan, combine the heavy cream, milk, and 100g of sugar. Gently heat until the mixture is just about to simmer. Add the dissolved gelatin to the pan, whisking thoroughly to ensure it is fully incorporated.
- Stir in the dried za'atar leaves, ensuring they're well distributed. Mix for about 3 minutes.
- Pour the mixture into individual jars, leaving some space at the top for the toppings.
- Refrigerate the jars overnight.

3. Preparing the Hibiscus-Sage Syrup

- In a saucepan, combine 50g sugar, hibiscus flowers, cinnamon stick, and sage leaves. Add just enough water to cover the ingredients.
- Cook over medium heat, allowing the mixture to reduce until the syrup thickens.

4. Serving:

- Once the panna cotta has set, arrange a few Supree semi-dried tomatoes on top of each jar. Drizzle the hibiscus-sage syrup, on top of the panna cotta.



THANK YOU!

