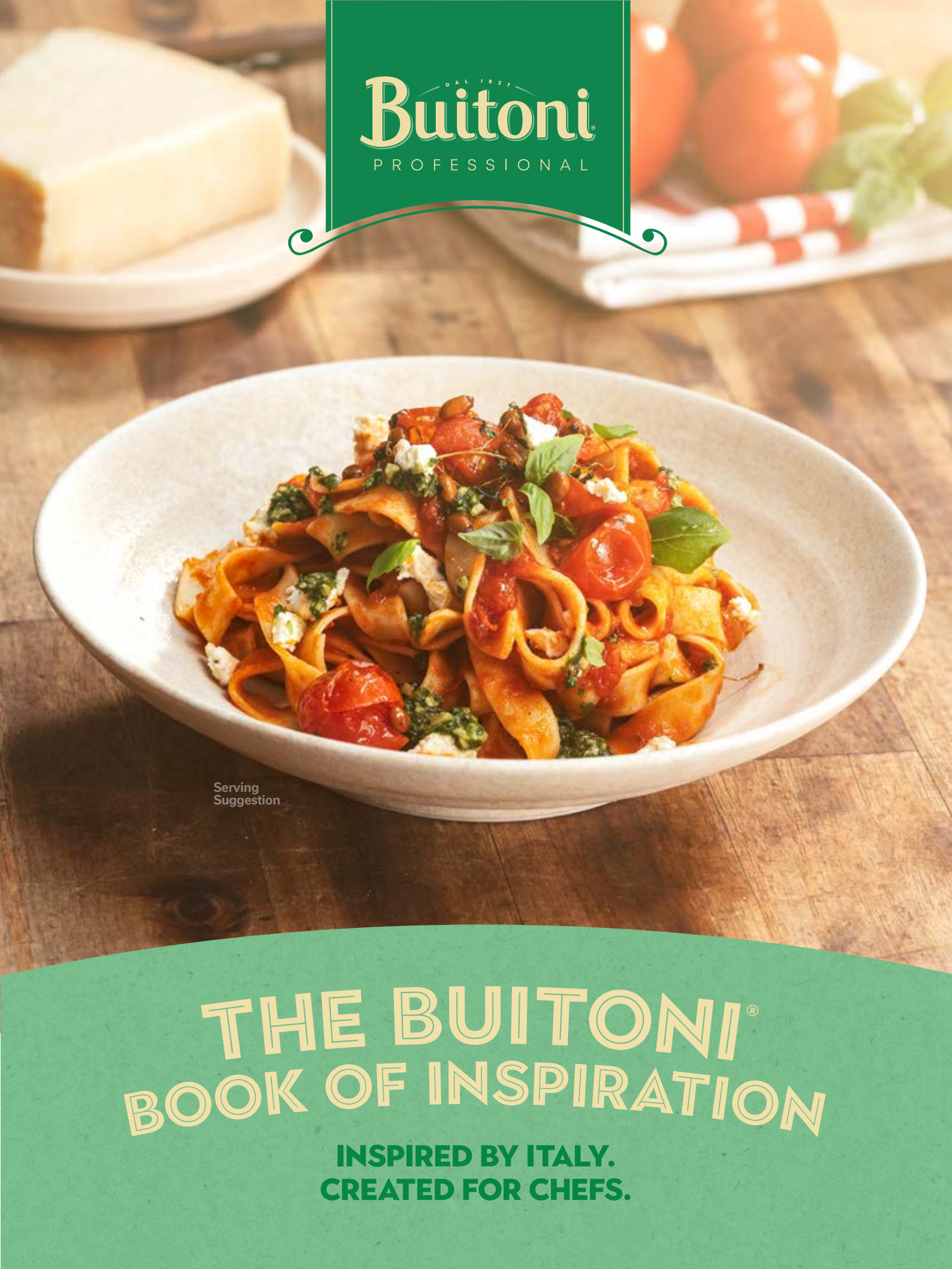




Buitoni
PROFESSIONAL

Serving
Suggestion

THE BUITONI[®] BOOK OF INSPIRATION

**INSPIRED BY ITALY.
CREATED FOR CHEFS.**



Buitoni
PROFESSIONAL

CIAO!

WELCOME TO THE BUITONI® BOOK OF INSPIRATION.

INSPIRED BY ITALY. CREATED FOR CHEFS.

For nearly two centuries, BUITONI® has brought **authentic Italian food experiences** to tables around the world. The BUITONI® Professional range offers **ready-to-use Mediterranean tomato sauces** crafted from sun-ripened, field-grown tomatoes, delivering **authentic flavour and convenience** for foodservice professionals.

This recipe collection showcases the **versatility of the BUITONI® Professional range**, featuring recipes crafted to help chefs deliver memorable menu experiences. More than just recipes, these are **inspiring sauces** that offer **quick-service solutions** for elevated signature dishes. Each recipe demonstrates new ways to bring flavour, creativity, and consistency to the plate.





MEET THE BUITONI® RANGE

Created with **sun-ripened Mediterranean tomatoes**, the BUITONI® Professional range gives chefs the flexibility to create everything from menu staples to signature dishes with confidence. Each sauce has been crafted to deliver authentic flavour, consistent performance and versatility across a wide range of applications.



SUGO RUSTICO

RICH TOMATO SAUCE 12147750

- **Texture:** Chunky and rustic, adding excellent depth and substance to dishes.
- **Flavour Profile:** Made with sun-ripened Mediterranean tomatoes and balanced with sweet onion pieces.
- **Finish:** Infused with sunflower and olive oils for a beautiful, lustrous sheen.

KEY APPLICATIONS:

Parmigiana topping
Pizza
Pasta
Vegetable & Meat dishes



SALSA DI PEPERONI

PEPERONATA SAUCE 12147818

- **Ingredients:** Lightly seasoned tomato sauce enriched with mild yellow and red capsicums, zucchini, carrots, and olive oil.
- **Versatility:** Works brilliantly as a robust base, filling, or vibrant addition across both hot and cold dishes.

KEY APPLICATIONS:

Base for Dip & Salsa
Sandwich filling
Vegetable & Meat dishes
Hot or cold dishes



SUGO AL POMODORO

TOMATO COULIS 12147751

- **Texture:** A smooth purée base featuring soft, ripe tomato pieces.
- **Convenience:** Lightly seasoned and 100% ready to use straight from the pack.
- **Versatility:** A highly adaptable, foundational base for a wide variety of menu items.

KEY APPLICATIONS:

Ragù, Soups & Curry
Rice Based Dishes
Vegetable & Meat dishes
Pasta



SUGO PER PASTA

PASTA SAUCE 12147978

- **Style:** Rich and authentic Italian Napolitana-style sugo.
- **Flavour Profile:** Intense, thick sauce delivering a bold tomato, roasted onion, and classic herb flavour.

KEY APPLICATIONS:

Pasta
Pizza
Hot or cold dishes
Sandwich filling

MEET CHEF ELKE

INTRODUCING ELKE TRAVERS, COMMERCIAL DEVELOPMENT CHEF AT NESTLÉ PROFESSIONAL.

Elke Travers brings over **35 years of global culinary expertise** to every kitchen she touches.

From superyachts along the Italian Riviera to Australia's diverse foodscape, her journey is driven by passion, sustainability, and a love of the ocean.

As Nestlé Professional's Commercial Development Chef, Elke inspires chefs to elevate classic Italian dishes with the range of BUITONI®, delivering innovation, efficiency, and authentic flavour. Elke's commercial experience has taught her the importance of perfecting popular, traditional recipes while keeping kitchen operations and ingredients simple, consistent and approachable.

Every recipe in this collection has been thoughtfully curated and developed with the involvement of Chef Elke, showcasing her expertise, creativity and passion for authentic Mediterranean flavours:



EVERYDAY INSPIRATION

Crowd pleasers and menu staples designed for everyday service.

ITALIAN CLASSICS

Traditional dishes reimaged with a modern Buitoni® twist.

BEYOND ITALIAN

Showcasing the versatility of Buitoni® across a variety of cuisines.

From quick-service solutions to elevated signature dishes, each recipe helps chefs get more from their menu without compromising on quality, celebrating authentic flavour and inspiring chefs to create with confidence, creativity and a touch of Mediterranean flair.



*Chef Elke Travers
Nestlé Professional Commercial Development Chef*



The Buitoni® Professional Range

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Serving
Suggestion

Chef's Tip
For a vegetarian option, replace the chicken with cauliflower, eggplant, pumpkin, or large mushroom caps for a satisfying menu alternative.

CHICKEN PARMIGIANA

WITH CHIPS & SALAD

SERVES:	LEVEL:	PREP TIME:	COST PER SERVE*:
10	EASY	30 MINS	\$5.20 (Approx.)

CRISP CHICKEN SCHNITZEL WITH BUITONI® SUGO RUSTICO DI POMODORO, BUBBLING MOZZARELLA, AND MAGGI® MARIDOR SEASONED CHIPS. A SATISFYING MENU STAPLE.

INGREDIENTS

CHICKEN PARMIGIANA
10 chicken Parmesan crumbed schnitzels
Salt and cracked black pepper, to taste
Vegetable oil, for shallow frying
800g BUITONI® Sugo Rustico Di Pomodoro
400g mozzarella cheese, grated

CHIPS
1kg frozen chips
MAGGI® Maridor Seasoning or salt, to taste

GARDEN SALAD
300g mixed lettuce leaves
100ml vinaigrette dressing

METHOD

- Cook the Chicken**
Shallow-fry chicken in hot oil until golden and cooked through. Drain on paper towel.
- Assemble the Parm**
Place chicken on oven trays. Spoon **BUITONI® Sugo Rustico Di Pomodoro** over each schnitzel and top with grated mozzarella.
- Bake**
Bake at 180°C for 10–12 minutes, or until cheese is melted and bubbling.
- Prepare the sides**
Cook chips according to pack instructions until crisp and golden. Season lightly with **MAGGI® Maridor Seasoning** or salt. Toss the mixed lettuce leaves with vinaigrette dressing just before serving.
- Serve**
Serve the chicken parmigiana with chips and a fresh garden salad.



BUITONI®
Sugo Rustico
Di Pomodoro
12147750

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CLASSIC BEEF LASAGNA

A PUB-STYLE CLASSIC

SERVES:
16

(Based on half size bain
maire 25 x 31 x 10cm deep)

LEVEL:
EASY

PREP TIME:
2 HOURS

COST PER SERVE*:
\$2.84
(Approx.)

**BRAISED BEEF WITH MAGGI® BEEF BOOSTER, LAYERED WITH
MAGGI® BÉCHAMEL AND FINISHED WITH BUITONI® SUGO RUSTICO DI POMODORO.
PERFECT FOR HIGH-VOLUME FOODSERVICE MENUS.**

INGREDIENTS

BEEF SAUCE

50ml olive oil
1kg beef mince
200g onion, finely diced
200g carrot, finely diced
100g celery, finely diced
20g garlic, chopped Italian herb
gamish (rosemary, marjoram, oregano
and thyme) or dried Italian herbs, to taste
100g tomato paste
100ml white wine
**1L BUITONI® Sugo Rustico Di
Pomodoro**
Cracked black pepper, to taste
15-20g MAGGI® Beef Booster
100ml milk (optional)

BÉCHAMEL SAUCE (1.8 L)

1.5L milk
300g MAGGI® Béchamel Sauce Mix

ASSEMBLY

300g dried lasagne sheets
300g mozzarella cheese, grated

TO SERVE

**500ml BUITONI® Sugo Rustico
Di Pomodoro**
50ml olive oil

METHOD

Beef Sauce

Heat the olive oil in a large saucepan. Add the beef
mince and cook until well browned. Add the onion, carrot,
celery and garlic. Cook until the vegetables are tender.
Stir in the tomato paste, deglaze with the white wine and
reduce by two-thirds. Add the **BUITONI® Sugo Rustico Di
Pomodoro**, cracked black pepper, **MAGGI® Beef Booster**
and optional milk. Simmer for 15-20 minutes. Set aside.

Béchamel Sauce

Bring half of the milk to the boil. Whisk the remaining
milk into the **MAGGI® Béchamel Sauce Mix** to form
a slurry. Gradually pour into the boiling milk, whisking
continuously. Simmer for 2 minutes, stirring until smooth
and thickened.

Assembly

Grease a deep baking dish. Layer in the following order:
250g béchamel sauce, 90g lasagne sheets, 900g beef
sauce, a small amount of mozzarella. Repeat the layers
to the desired thickness, finishing with béchamel and
mozzarella on top.

Bake

Cover with baking paper and foil. Bake at 180°C for 35-40
minutes. Remove the foil and bake for a further 5 minutes,
or until golden and bubbling. Rest for 20 minutes before
cutting and serving.

Serve

Spoon a generous amount of warmed **BUITONI® Sugo
Rustico Di Pomodoro** onto the plate and place the lasagne
on top. Garnish with grated Parmesan and fresh basil.

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BUITONI®
Sugo Rustico
Di Pomodoro
12147750

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Serving
Suggestion

Chef's Tip

*For a vegetarian alternative,
replace the beef sauce with a spinach
and ricotta filling. Alternatively,
use a veal and pork mince blend for
a richer flavour profile.*

CHICKEN CACCIATORE

WITH A MODERN TWIST

SERVES:
10

LEVEL:
EASY

PREP TIME:
1 HOUR

COST PER SERVE*:
\$5.80
(Approx.)

RUSTIC BONE-IN CHICKEN BRAISED WITH WHITE WINE, HERBS, BUITONI® SALSA DI PEPERONI, AND SUGO AL POMODORO. FINISHED WITH MAGGI® CHICKEN BOOSTER FOR A RICH, COMFORTING WINTER SPECIAL.

INGREDIENTS

CHICKEN

20 small chicken thighs, bone-in, skin-on

MAGGI® Chicken Booster, to taste

Cracked black pepper, to taste

4–5 sprigs fresh rosemary, chopped

4–5 sprigs fresh oregano, chopped

4–5 sprigs fresh thyme, chopped

BASE & SAUCE

120ml extra virgin olive oil

2 large brown onions, finely diced

3 cloves garlic, lightly crushed

500ml dry white wine

2 bay leaves

2L BUITONI® Salsa Di Peperoni

500g BUITONI® Sugo al Pomodoro

400g mixed seedless olives

TO FINISH

Extra virgin olive oil, for drizzling

Flat-leaf parsley, finely choppe

METHOD

Cook the Chicken

Season the chicken thighs with **MAGGI® Chicken Booster**, cracked black pepper and the chopped herbs.

Heat the olive oil in a wide, heavy-based braising pan. Brown the chicken on all sides, then remove and set aside.

Base & Sauce

Add the onions and cook until softened. Stir in the garlic and cook for 1 minute. Deglaze with the white wine and reduce by two-thirds.

Return the chicken and bay leaves to the pan. Add the **BUITONI® Salsa Di Peperoni** and **BUITONI® Sugo al Pomodoro**. Bring to a gentle simmer, cover and cook on low heat for 45–50 minutes, or until the chicken is tender and cooked through.

Remove the bay leaves and stir through the olives. Finish with a drizzle of extra virgin olive oil, chopped parsley and chilli flakes, if using.

Serve

Serve with whole grains or rice, creamy parmesan polenta, **MAGGI® Natural Mashed Potato**, or seasonal vegetables.

Serving
Suggestion

***Chef's Tip**
Remove the chicken from the bone
and toss through pasta for a versatile
pasta of the day or seasonal special.*



BUITONI®
Salsa Di Peperoni
12147818

BUITONI®
Sugo Al
Pomodoro
12147751

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TOMATO, FETTA & PESTO FETTUCCINI

SERVES:
10

LEVEL:
EASY

PREP TIME:
20 MINS

COST PER SERVE*:
\$3.47
(Approx.)

A SIMPLE, CROWD-PLEASING PASTA COMBINING RICH BUITONI® SUGO PER PASTA WITH CREAMY FETTA, FRAGRANT PESTO, AND ROASTED TOMATOES. FAST TO PREPARE AND EASY TO CUSTOMISE FOR LUNCH OR DINNER.

INGREDIENTS

50ml olive oil
2 cloves garlic, finely chopped
150ml white wine
2L BUITONI® Sugo Per Pasta
700g fettuccini, cooked
400g baby vine tomatoes, lightly roasted
300g pesto
500g fetta, crumbled
Cracked black pepper, to taste
Fresh basil leaves, to garnish (optional)

METHOD

Heat the olive oil in a large pan over medium heat.

Add the garlic and cook until fragrant. Deglaze with the white wine and reduce by two-thirds.

Add the **BUITONI® Sugo Per Pasta**, bring to a gentle simmer, then set aside.

To order, heat a portion of the sauce in a pan and toss through a portion of hot cooked fettuccini until evenly coated.

Add the roasted tomatoes and toss gently to combine.

Serve in a warm bowl and finish with pesto, crumbled fetta, cracked black pepper and fresh basil, if using.



BUITONI®
Sugo Per Pasta
12147978

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Serving
Suggestion

Chef's Tip

For a seasonal variation, swap the roasted tomatoes for the chef's pick of seasonal produce to create rotating menu specials throughout the year.



Serving Suggestion

Chef's Tip
For a versatile menu offering, serve the ragù with lentil pilaf, creamy polenta or risotto, and rotate accompaniments seasonally to create new menu specials

LAMB RAGÙ WITH PAPPARDELLE

SERVES: 10	LEVEL: EASY	PREP TIME: 4-5 HOURS	COST PER SERVE*: \$5.86 (Approx.)
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A RUSTIC LAMB SHOULDER RAGÙ SEASONED WITH MAGGI® MARIDOR AND SLOW-BRAISED IN BUITONI® SALSA DI PEPERONI. FINISHED WITH MAGGI® JUS LIÉ BEEF FLAVOURED SAUCE MIX FOR A GLOSSY, DEEP FLAVOUR PROFILE.

INGREDIENTS

DRY RUB
4 sprigs thyme
4 sprigs rosemary
6g black pepper
5-10g MAGGI® Maridor Seasoning

LAMB RAGÙ
2kg lamb shoulder, bone-in
50ml vegetable oil or butter
200g onion, coarsely chopped
200g celery, coarsely chopped
200g carrot, coarsely chopped
3 garlic cloves, chopped
30g tomato paste
400ml red wine
500ml stock or water
500g BUITONI® Salsa Di Peperoni
2 bay leaves
50g MAGGI® Jus Lié Beef Flavoured Sauce Mix
700g pappardelle pasta, cooked
50g Italian parsley, chopped
150g Parmigiano Reggiano, finely grated

METHOD

Preheat the oven to 150°C.

Season the lamb shoulder with the dry rub and a little oil. Sear in a heavy-based braising pot until browned all over, then remove and set aside.

Add the onion, celery and carrot and cook until softened. Stir in the garlic and cook for 1 minute. Add the tomato paste, deglaze with the red wine and reduce by two-thirds.

Return the lamb to the pot and add the stock or water, **BUITONI® Salsa Di Peperoni**, bay leaves and any remaining seasoning. Cover and braise for 3-4 hours, or until the meat is tender and falling from the bone.

Remove the lamb and pull the meat from the bone, discarding any excess fat and skin.

Skim excess fat from the cooking liquid. Bring to a simmer and thicken with **MAGGI® Jus Lié Beef Flavoured Sauce Mix**, then return the pulled lamb to the sauce.

To order, heat a portion of the ragù and toss through a portion of hot cooked pappardelle. Finish with chopped parsley and grated Parmigiano Reggiano.



BUITONI®
Salsa Di Peperoni
12147818

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VONGOLE & MUSSELS SPAGHETTI

SERVES:
10-15

LEVEL:
EASY

PREP TIME:
20 MINS

COST PER SERVE*:
\$7.49
(Approx.)

**FLAVOUR-PACKED SEAFOOD SPAGHETTI FEATURING VONGOLE & MUSSELS
SIMMERED IN BUITONI® SUGO RUSTICO DI POMODORO. FINISHED WITH ZESTY
GREMOLATA & MAGGI® MARIDOR SEAFOOD SEASONING FOR BROAD MENU APPEAL.**

INGREDIENTS

SEAFOOD PASTA

50ml olive oil
400g onion, finely diced
3 cloves garlic, chopped
¼ bunch basil, chiffonade
150ml white wine

2L BUITONI® Sugo Rustico Di Pomodoro

1kg vongole clams, purged
2kg black mussels, debearded
700g spaghetti, cooked

GREMOLATA

40g Italian parsley, roughly chopped
Zest of 1 lemon
1 garlic clove, finely chopped
Coarsely ground black pepper,
to taste
**MAGGI® Maridor Seafood
Seasoning**, to taste

METHOD

Seafood Pasta

Heat the olive oil in a large braising pot over medium heat.
Add the onion and cook until softened without colouring.

Add the garlic and basil and cook until fragrant. Deglaze
with the white wine and reduce by two-thirds.

Stir in the **BUITONI® Sugo Rustico Di Pomodoro**, bring to
a simmer and set aside.

To order, heat 200ml of sauce in a pan. Add a portion
of vongole and mussels, cover and cook until the shells
open.

Add a portion of cooked spaghetti and toss through the
sauce until evenly coated.

Gremolata

Combine the parsley, lemon zest, garlic, black pepper
and **MAGGI® Maridor Seafood Seasoning** to make the
gremolata.

Serve immediately in warm bowls and finish with the
gremolata and a drizzle of olive oil.



BUITONI®
Sugo Rustico
Di Pomodoro
12147750

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Buitoni
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Serving
Suggestion

Chef's Tip

For maximum freshness and flavour, prepare the sauce in advance and cook the seafood and pasta in small batches to order. This ensures perfectly cooked shellfish and consistent service during busy periods.

ANCHOVY & OLIVE PIZZA

SERVES:
16 SLICES

LEVEL:
EASY

PREP TIME:
30 MINS
(Plus overnight dough
fermentation.)

COST PER SERVE*:
\$1.57
(Approx.)

PISSALADIÈRE-STYLE PIZZA ON AIRY POOLISH DOUGH WITH BUITONI® SUGO RUSTICO DI POMODORO, CARAMELISED ONIONS, ANCHOVIES AND BLACK OLIVES. VERSATILE, PROFITABLE, AND PERFECT FOR DAILY FOODSERVICE.

INGREDIENTS

ELKE'S POOLISH PIZZA DOUGH

*(Makes 4 large dough balls,
approximately 400g each)*

1kg 00 flour, plus extra for dusting
3g salt
50ml extra virgin olive oil
1–2g yeast
650–750ml water
20g semolina, for lining trays

PIZZA BASE & TOPPING

800ml BUITONI® Sugo Rustico Di Pomodoro

500g onions, cooked and lightly
caramelised
48 anchovy fillets
48 black olives, pitted
Fresh parsley leaves

METHOD

Prepare the Poolish Dough

In a large bowl, combine the flour, salt, olive oil and yeast. Add the water and mix until a smooth dough forms. Cover and rest at room temperature for 1 hour, then refrigerate overnight.

Portion the Dough

Preheat the oven to 220°C (fan-forced) or prepare a wood-fired oven. Remove the dough from the refrigerator and divide into 4 equal balls. Lightly flour and rest, covered, for a short time.

Shape the Bases

On a floured bench, using lightly oiled hands, press each dough ball into a flat disc approximately 2mm thick. Place onto pizza trays lightly dusted with semolina or lined with baking paper.

Assemble the Pizza

Spread **BUITONI® Sugo Rustico Di Pomodoro** evenly over each base. Top with caramelised onions, anchovies, black olives and fresh parsley leaves.

Bake

Bake for 7–10 minutes, or until the base is crisp and golden. Allow to rest briefly before slicing and serving.

Chef's Tip #1

For a traditional Pissaladière-style variation, omit cheese and allow the sweet caramelised onions, olives and anchovies to become the hero ingredients.

Chef's Tip #2

Alternatively, fold the dough over and seal to create a calzone-style offering using the same ingredients and preparation method.

Serving
Suggestion



BUITONI®
Sugo Rustico
Di Pomodoro
12147750

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ITALIAN FOCACCIA

SERVES:
10

LEVEL:
EASY

PREP TIME:
20 MINS

COST PER SERVE*:
\$1.20
(Approx.)

ITALIAN-INSPIRED FOCACCIA LAYERED WITH BUITONI® SALSA DI PEPERONI, MELTED PROVOLONE, ROCKET, AND CLASSIC DELI MEATS. A VERSATILE, EASY-TO-CUSTOMISE CHOICE FOR GRAB-AND-GO OR CASUAL LUNCH SERVICE.

INGREDIENTS

10 focaccia squares
400g BUITONI® Salsa Di Peperoni,
drained
300g provolone cheese, sliced
600g sopressa, or deli meat of
choice, thinly sliced
150g rocket leaves
Olive oil, for brushing
Cracked black pepper, to taste

METHOD

Slice the focaccia and lightly brush the cut sides
with olive oil.

Spread the **BUITONI® Salsa Di Peperoni** evenly over
the base of each focaccia portion.

Layer with provolone cheese, sopressa and rocket
leaves. Season with cracked black pepper.

Place the top half of the focaccia over the filling and serve.

Optional: Toast in a sandwich press until lightly golden
and the cheese has softened.



BUITONI®
Salsa Di Peperoni
12147818

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Serving
Suggestion

Chef's Tip

Reserve the **BUITONI® Salsa Di Peperoni** juices to add depth to vegetable soups, stocks or sauces. For an Italian-inspired bar snack, cut the sandwich into bite-sized pieces and serve on skewers with olives and marinated vegetables.

SLOW-COOKED RATATOUILLE

WITH ROSEMARY RUBBED LAMB RACK

SERVES:
10

LEVEL:
MEDIUM

PREP TIME:
45 MINS

COST PER SERVE*:
\$8 - 10.70
(Approx.)

ROSEMARY-RUBBED LAMB RACK PAIRED WITH SLOW-COOKED RATATOUILLE AND A VIBRANT BUITONI® SUGO AL POMODORO COULIS. AN IDEAL PREMIUM MENU OPTION THAT BALANCES RICH FLAVOUR WITH ELEGANT PRESENTATION.

INGREDIENTS

RATATOUILLE

100ml olive oil, plus extra as needed
700g eggplant, small dice
200g onion, small dice
400g zucchini, small dice
350g red capsicum, small dice
4 garlic cloves, finely diced
½ bunch basil, chiffonade
MAGGI® Maridor Seasoning, to taste
Cracked black pepper, to taste
600g BUITONI® Sugo Al Pomodoro Coulis

ROSEMARY RUB

6 sprigs rosemary, leaves chopped
12 sprigs thyme, leaves chopped
15g MAGGI® Maridor Seasoning
5g cracked black pepper

LAMB RACK

20–30 points of lamb rack,
frenched (2–3 cutlets per serve,
depending on menu style)

TO SERVE

500g BUITONI® Sugo Al Pomodoro Coulis
Soft Parmesan polenta
Fresh basil leaves

METHOD

Ratatouille

Heat a little olive oil in a large frying pan and cook the eggplant until tender. Remove and set aside.

In the same pan, add more olive oil and cook the onion until softened. Add the zucchini and capsicum and cook until tender, while maintaining a slight bite.

Stir through the garlic and basil, then add the Buitoni® Sugo Al Pomodoro Coulis. Return the eggplant to the pan and season with **MAGGI® Maridor Seasoning** and cracked black pepper.

Preheat the oven to 200°C.

Rosemary Rub

Combine the rosemary, thyme, **MAGGI® Maridor Seasoning** and black pepper to make the rosemary rub.

Lightly oil the lamb racks and coat evenly with the rosemary rub.

Sear the lamb in a hot pan until golden on all sides, then transfer to the oven and cook to the desired doneness (medium recommended).

Rest the lamb for 5–8 minutes before carving into cutlets.

Serve

Spread **BUITONI® Sugo Al Pomodoro Coulis** onto the plate and top with the ratatouille. Arrange 2–3 lamb cutlets per serve and finish with fresh basil. Serve alongside soft Parmesan polenta.

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BUITONI®
Sugo Al
Pomodoro Coulis
12147751

Serving
Suggestion

***Chef's Tip**
Keep the ratatouille vegetables slightly al dente to maintain their colour, texture and visual appeal, creating a vibrant and refined presentation.*

POTATO GNOCCHI AL POMODORO

SERVES:
10 X 20G
bite-size serves,

LEVEL:
EASY

PREP TIME:
30 MINS

COST PER SERVE*:
\$0.58
(Approx.)

POTATO GNOCCHI MADE WITH MAGGI® NATURAL MASHED POTATO, TOSSED IN BUITONI® SUGO RUSTICO DI POMODORO WITH GARLIC, CAPERS, AND PARSLEY. FINISHED WITH PARMIGIANO REGGIANO – PERFECT FOR FAST-PACED CATERING AND CANAPÉS.

INGREDIENTS

GNOCCHI

70g MAGGI® Natural Mashed Potato

200g cold water

70g 00 flour

Pinch of salt

38g egg yolk

SAUCE

50ml olive oil

6 garlic cloves, sliced

80g baby capers, rinsed and drained

Parsley, chopped, to taste

500g BUITONI® Sugo Rustico Di Pomodoro

TO SERVE

100g Parmigiano Reggiano, finely grated

METHOD

Gnocchi

Combine the **MAGGI® Natural Mashed Potato** and cold water in a bowl. Mix well, cover and stand for 5 minutes to rehydrate.

Add the flour, salt and egg yolk. Mix into a dough, knead for 2 minutes, then cover and rest for 15 minutes.

Divide the dough into portions, roll into ropes and shape into gnocchi using a gnocchi board.

Cook the gnocchi in salted boiling water until they float to the surface. Drain and keep warm.

Sauce

Heat the olive oil in a pan. Add the garlic and capers and cook until lightly golden.

Add the **BUITONI® Sugo Rustico Di Pomodoro** and simmer briefly. Finish with chopped parsley.

Toss the gnocchi through the sauce, finish with grated Parmigiano Reggiano and serve.



BUITONI®
Sugo Rustico
Di Pomodoro
12147750

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Buitoni
PROFESSIONAL



***Chef's Tip**
Finish with crispy fried capers or a pinch of chilli flakes for added texture, colour and heat. Perfect as a canapé, small plate or catering option.*

**Serving
Suggestion**

CHICKPEA SHAKSHUKA

WITH POACHED EGGS

SERVES:
10

LEVEL:
EASY

PREP TIME:
1 HOUR

COST PER SERVE*:
\$3.90
(Approx.)

SPICED SHAKSHUKA WITH EGGS POACHED IN BUITONI® SUGO RUSTICO DI POMODORO AND SALSA DI PEPERONI. FINISHED WITH CHICKPEAS AND GOLDEN FALAFELS FOR ALL-DAY DINING AND BRUNCH MENUS.

INGREDIENTS

SAUCE YIELD: APPROXIMATELY 2.5 KG

50ml olive oil
200g brown onion, finely diced
400g eggplant, small dice
3 cloves garlic, minced
5g ground cumin
10g smoked paprika
2g chilli flakes (optional)
1kg BUITONI® Sugo Rustico Di Pomodoro
500g BUITONI® Salsa Di Peperoni
250g cooked chickpeas, drained
Cracked black pepper, to taste
20 large eggs, soft poached
Fresh parsley or coriander, chopped, for garnish

TO SERVE

10 portions crusty bread or focaccia
20 small falafels
Labneh
Dukkah

METHOD

Heat the olive oil in a large braising pan and cook the onion and eggplant until softened.

Add the garlic, cumin, smoked paprika and chilli flakes, if using. Cook until fragrant.

Stir through the **BUITONI® Sugo Rustico Di Pomodoro**, **BUITONI® Salsa Di Peperoni** and chickpeas. Simmer briefly and season with cracked black pepper. Set aside.

To serve, preheat the oven to 180°C. Heat approximately 250ml of sauce in a small ovenproof pan or skillet.

Create wells in the sauce and place the poached eggs into the wells.

Cover and cook until the eggs reach the desired doneness.

Finish with fresh coriander or parsley, a spoonful of labneh, dukkah and falafels.

Serve

Serve directly in the pan with crusty bread or focaccia for dipping.

Chef's Tip

For a Greek-inspired variation, fold through spinach and crumbled fetta to create a Spanakopita-style shakshuka with added richness and flavour.

Serving
Suggestion



BUITONI®
Sugo Rustico
Di Pomodoro
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BUITONI®
Salsa Di Peperoni
12147818

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LEMON PEPPER CRISPY FISH TACOS

SERVES:
10

LEVEL:
EASY

PREP TIME:
25 MINS

COST PER SERVE*:
\$3.00
(Approx.)

FISH TACOS FEATURING MAGGI® MARIDOR SEAFOOD SEASONING & SMOKY-SWEET BUITONI® SALSA DI PEPERONI. LOADED WITH AVOCADO, CORIANDER, AND LIME FOR A VIBRANT, CASUAL DINING OR BAR MENU OPTION.

INGREDIENTS

1.5kg crumbed white fish
fillet strips

MAGGI® Maridor Seafood
Seasoning, to taste

Cracked black pepper, to taste

300g BUITONI® Salsa Di Peperoni,
drained

10 soft-shell tacos

100ml mayonnaise

250g avocado, diced

1 bunch coriander, leaves picked

Lime wedges, to serve

METHOD

Preheat oil in a fryer or shallow frying pan to 180°C.

Cook the fish in batches until golden and crisp. Drain on paper towel and season with MAGGI® Maridor Seafood Seasoning and cracked black pepper.

Warm the soft-shell tacos according to pack instructions.

Spread a little mayonnaise onto each taco and top with crispy fish.

Add the avocado and BUITONI® Salsa Di Peperoni, then finish with fresh coriander leaves.

Serve immediately with lime wedges.



Serving
Suggestion



BUITONI®
Salsa Di Peperoni
12147818

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Chef's Tip
Add a little chilli to the mayonnaise for extra heat and a spicy kick that complements the sweetness of the peppers and the crisp fish.



Serving
Suggestion

Chef's Tip

For a vegetarian alternative, replace the beef with seasonal roasted vegetables or additional beans for a colourful and satisfying plant-based option.

LOADED BEEF NACHOS BOARD

SERVES:
10

LEVEL:
EASY

PREP TIME:
30 MINS

COST PER SERVE*:
\$5.43
(Approx.)

SHARE-STYLE GRAZING BOARD LAYERED WITH SEASONED BEEF, MELTED CHEESE, TORTILLA CHIPS, MEXICAN BEAN SALSA, AND BUITONI® SALSA DI PEPERONI. PERFECT FOR CASUAL DINING AND LOW-FUSS BAR MENUS.

INGREDIENTS

SEASONED BEEF

30ml oil
1 small onion, finely diced
2 cloves garlic, chopped
1kg beef mince
5g ground cumin
5g smoked paprika
3g ground coriander
3–5g cracked black pepper
10–15g MAGGI® Beef Booster
425g black beans, drained

MEXICAN BEAN SALSA

400g mixed beans, drained and rinsed
1 small red onion, finely diced
Chopped coriander, to taste
200g BUITONI® Salsa Di Peperoni
MAGGI® Maridor Seasoning, to taste

GUACAMOLE

3 ripe avocados, diced
Lime juice, to taste
MAGGI® Maridor Seasoning, to taste
Cracked black pepper, to taste

NACHOS:

1kg corn tortilla chips
300g grated cheddar or Mexican-style cheese blend

TO SERVE

250g BUITONI® Salsa Di Peperoni, drained
200ml sour cream
Pickled jalapeños (optional)
Fresh coriander leaves

METHOD

Heat the oil in a pan over medium heat. Cook the onion and garlic until softened, then add the beef mince and cook until well browned. Stir through the cumin, paprika, coriander, black pepper, **MAGGI® Beef Booster** and black beans. Set aside.

Combine the mixed beans, red onion, coriander and Buitoni® Salsa Di Peperoni. Season with **MAGGI® Maridor Seasoning** and mix well. Set aside.

Mash the avocado until slightly chunky. Stir through the lime juice and season with **MAGGI® Maridor Seasoning** and black pepper. Refrigerate until required.

Preheat the oven to 180°C.

Arrange the tortilla chips over a large oven tray. Spoon over the seasoned beef, scatter with cheese and bake for 5–6 minutes, or until the cheese is melted and bubbling.

Serve

Transfer the nachos to a large grazing board or platter. Top with the Mexican bean salsa and serve alongside the guacamole, sour cream, **BUITONI® Salsa Di Peperoni** and pickled jalapeños, if using. Finish with fresh coriander leaves.

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