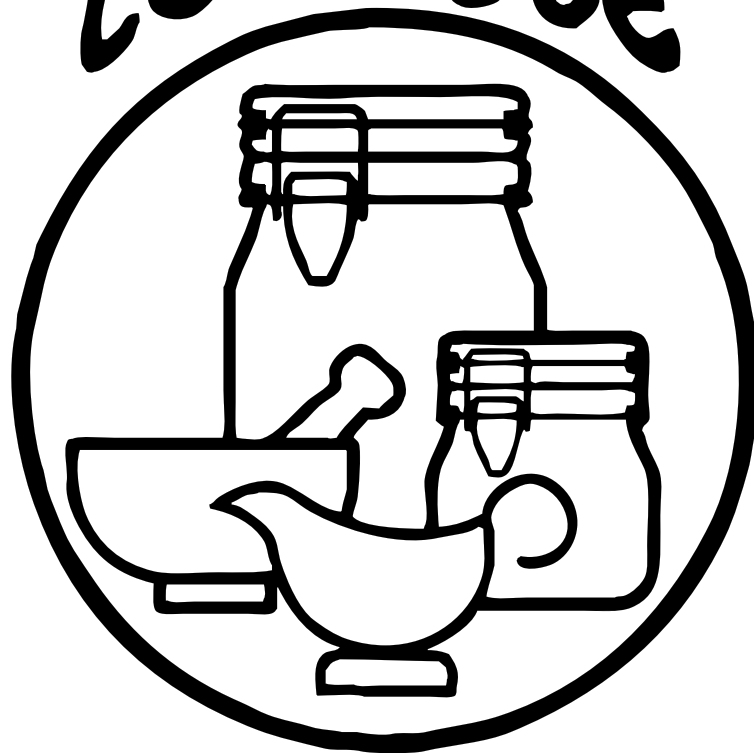


...

# LE SALSE DI BARONTI

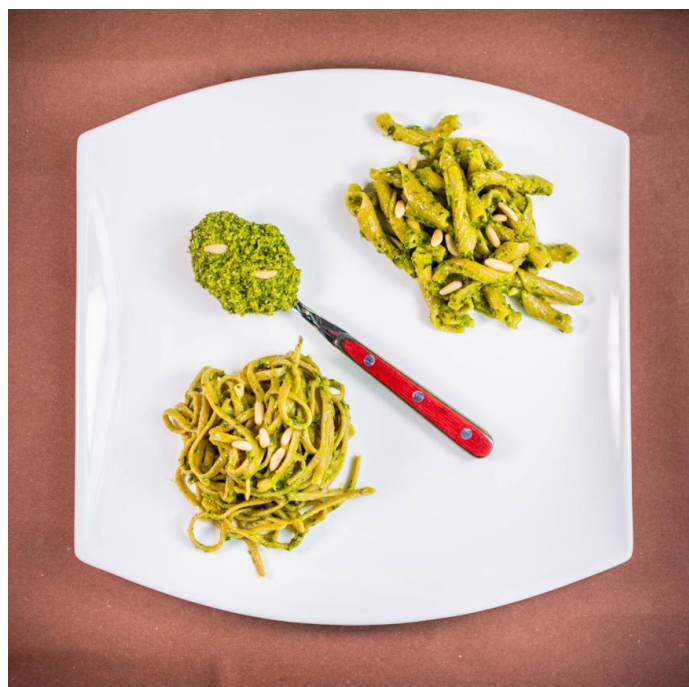
...

LE SALSE



LE SALSE DI CASA

*Come fatto in casa!*



# WHO WE ARE

LE SALSE DI BARONTI is an artisan company founded in 2006 by Antonio Baronti and based in Empoli, near Florence (Tuscany, Italy).

Coming from a family dedicated for generations to business activities in the food sector (his grandfather Antonio Baronti had already opened a bakery with bar in 1921!) and thanks also to some long-standing collaborations with leading national production and distribution companies, Antonio created his firm on the strength of a very solid product and market experience gained since 1982.

# PHILOSOPHY

Antonio Baronti's vision and the passion lavished on him and the entire staff have determined LE SALSE DI BARONTI's very clear values and identity traits from the very beginning: strictly selected raw materials, artisanal production at every stage according to high quality standards, the choice of an approach aimed at sustainability and special attention to the aesthetics of the product for its maximum enhancement.

# PRODUCTION

The company is historically based in Empoli, near Florence (Tuscany, Italy). This offers the benefit of centrality in the national market and an incredibly stimulating context, as the region is known throughout the world for its food and wine excellence. LE SALSE DI BARONTI is aware and proud to represent an example of 'Made in Italy' and 'Made in Tuscany' in the food sector: all this leads to a great sense of responsibility towards customers, suppliers, environment and community.

# SALES NETWORK

The sales network consists of representative agencies and distributors specialised in the food sector and is present throughout Italy, with a particular capillarity in the Northern Centre area. Customers are of various types, often high-quality shops and delicatessens, the classic places offering food and wine excellence. Great attention is also paid to environment and sustainability in logistics: in addition to reusable and recyclable cans for products, green packaging is used for shipments.





# PESTO SAN BENNATO



*This is the product that has made the company nationally known since 2008. Antonio Baronti's passion for pesto dates back to his childhood, when he used to spend summers at his aunts' in La Spezia (Liguria / Italy) an area where pesto is one of the most popular and characteristic products.*

## TASTE

The pronounced grainy appearance and texture is due to the special craftsmanship and highlights the ingredients used such as whole Italian pine nuts, cheese and small pieces of basil.

## SIZE

- 2 kg / 70,51 oz (2 piece box)
- 200 g / 7,05 oz (6 or 12 piece box)
- reusable cans made of recyclable glass

## INGREDIENTS

**Basilico Ligure DOP /  
Pinoli Italiani della  
Tenuta di San Rossore /  
Olio Extravergine di  
Oliva 100% Italiano /  
Grana Padano DOP /**

**Our recipe does not contain garlic or fibre.**



**FRESH PRODUCT  
STORE IN THE FRIDGE AFTER  
PURCHASE AT A TEMPERATURE  
OF 4°C/30°F. CONSUME WITHIN 3 DAYS  
AFTER OPENING.**



# IMPERATA DI CACIO



*Here is Antonio Baronti's interpretation of one of the best-known Italian sauces – the famous “Cacio e Pepe” – and in this way he has paid homage to the famous Lazio (the region where Rome is located) recipe. To ensure perfect preservation and softness, sunflower oil and butter are used instead of water.*

## TASTE

Great creaminess and delicacy go hand in hand with the strong and special character of Tellicherry pepper. Intermediately ground, it is the real atout of this preparation also because of its very distinctive aroma of fine wood.

## SIZE

- 2 kg / 70,51 oz (2 piece box)
- 200 g / 7,05 oz (6 or 12 piece box)
- reusable cans made of recyclable glass

## INGREDIENTS

Pecorino Romano DOP / Grana Padano DOP /  
Burro Italiano / Pepe Tellicherry /



**FRESH PRODUCT**  
**STORE IN THE FRIDGE AFTER PURCHASE AT A**  
**TEMPERATURE OF 4°C/39°F.**  
**CONSUME WITHIN 3 DAYS AFTER OPENING.**







# SALSA VERDE



*This sauce is the star of Italian tables: every region has its own recipe! There are numerous variants: Antonio Baronti has created his Salsa Verde to celebrate the cuisine of Italy, our beautiful country.*

## INGREDIENTS

Capperi sotto sale /  
Acciughe Italiane /  
Olio Extravergine di  
Oliva 100% Italiano /  
Aglione / Prezzemolo /

## TASTE

A very concentrated sauce rich in capers and anchovies, deliciously  
savory and with a flavor in the most recognizable

LE SALSE DI BARONTI style: great personality and balance.

## SIZE

- 2 kg / 70,51 oz (2 piece box)
- 200 g / 7,05 oz (6 or 12 piece box)
- reusable cans made of recyclable glass



**FRESH PRODUCT  
STORE IN THE FRIDGE AFTER PURCHASE AT A  
TEMPERATURE OF 4°C/30°F.  
CONSUME WITHIN 3 DAYS AFTER OPENING**





# CROSTINO TOSCANO

●●●

*This is the most traditional and world famous Tuscan sauce: “crostini toscani” are in fact one of the recipes that make up the typical ‘Antipasto Toscano’ on every Tuscan restaurant.*

## TASTE

The peculiarities of this pate are declined according to the taste that Antonio Baronti infuses the entire range: softness, delicacy, character and authenticity as a constant expression.

## SIZE

- 2 kg / 70,51 oz (2 piece box)
- 200 g / 7,05 oz (6 or 12 piece box)
- reusable cans made of recyclable glass

## INGREDIENTS

Fegatini di pollo /  
Cuore di pollo /  
Capperi / Acciughe /  
Vino rosso/ Cipolla /  
Sedano /  
Carota / Rosmarino /  
Aglia /



**FRESH PRODUCT  
STORE IN THE FRIDGE AF-  
TER PURCHASE AT A TEM-  
PERATURE OF 4°C/30°F.  
CONSUME WITHIN 3 DAYS  
AFTER OPENING.**



# RECIPES

*Our products lend themselves perfectly to both classic recipes and experimentation: we give you a few suggestions... for the rest, let your imagination run wild!*

## *Pesto*

### **SAN BENNATO**

#### RECIPES

- Pasta dishes
- Risottos
- Baked preparations
- Stuffing for sandwich and schiacciata
- Pizza
- Croutons and canapés
- Accompanying meat or fish dishes
- Sauce for aperitifs



## *Impepata*

### **DI CACIO**

#### RECIPES

- Pasta dishes
- Risottos
- Tartare and carpacci
- Stuffing for sandwiches and schiacciata
- Accompanying vegetable dishes

# *Salsa* **VERDE**

---

## RECIPES

- Accompanying boiled meat or fish
- Stuffing for sandwiches and schiacciata
- Sauce
- Croutons and canapés
- Salad dressing
- Sauce for aperitifs



# *Crostino* **TOSCANO**

---

## RECIPES

- Croutons and canapés
- Pasta dishes
- Risottos
- Sauce for aperitifs







LE SALSE DI BARONTI  
Via di Pratella, 6  
50053 Empoli  
Firenze

Telefono: +39 0571/930079

Mobile/WhatsApp: +39 351 7175475



[info@lesalse.com](mailto:info@lesalse.com)



[@lesalsedibaronti](https://www.instagram.com/lesalsedibaronti)



[@Le Salse di Baronti](https://www.facebook.com/LeSalseDiBaronti)

