

Press Release

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RedGoldFromEurope

A Star on the Spring Festival Dining Table, Symbolism of Good Fortune

Under the warm winter sunlight, the footsteps of the Chinese New Year are gradually approaching. This is the most important traditional festival in China, symbolizing family reunion, harvest, and hope, and has become a grand celebration for millions of Chinese people.



During the Spring Festival, family gatherings are an essential part of the celebrations. Every dish on the dining table carries the blessings and expectations of family members.

Red Gold Tomatoes from Europe can be a new star for this special occasion. There are hundreds of pairing options with other food ingredients including many traditional Chinese ones. It is both fruit and vegetable and can be incorporated into various delicacies such as salads, soups, meat dishes, seafood dishes and even

desserts, meeting the needs of different consumer groups for both health and flavour.



If we take a closer look at the product itself, the tomatoes are carefully cultivated in Mediterranean regions, benefiting from the favourable climate and soil. The naturally ripened tomatoes are harvested, sorted, cleaned, peeled, processed and canned to preserve their deliciousness while also allowing the most important nutrient - lycopene – to be absorbed more easily.

RedGoldFromEurope

The Art Of Perfection. Preserved For Your Table.



Low in sugars and fats but rich in vitamin A, vitamin C, potassium, minerals, fibres and antioxidants like lycopene, canned tomatoes as a concentrated burst of beneficial substances are good for your loved ones from the elderly to the kids, both male and female.



What's more, in this special festive season composed of various banquets with heavy meals, the sweet and sour preserved tomatoes refresh your palate and have a unique function to facilitate the digestion of starchy foods, like pasta, rice and potatoes and to help eliminate the excess of protein that a meat-based diet

can produce. Moreover, it is an excellent activator of gastric motility and can often resolve problems linked to slow digestion or scarce acidity.

In addition, the colour red symbolises wealth and auspiciousness in Chinese tradition. At this time of pursuing good luck and family happiness during the Spring Festival, choosing canned tomatoes with their vibrant red colour as holiday food sends out a beautiful wish to everyone in the new year.



Although there are differences in culinary culture between the north and south of China, dumplings are always a must-have delicacy during the Spring Festival. You might have tried a thousand Chinese dumplings, but how about an adventure with this Italian dumpling (ravioli) featured by Red Gold Tomatoes from Europe!

Ravioli with aubergine and smoked provola cheese and cherry tomato sauce

Difficulty: Hard **Time:** 90 minutes **Serves:** 4

Ingredients:

For the fresh egg pasta

450g superfine “00” flour
100g ground durum wheat semolina
6 eggs (2 to brush the pasta sheets)
1 egg yolk
a drizzle of extra virgin olive oil

For the filling

3 aubergines
1 mashed boiled potato
200g of diced smoked provola cheese
80g ground parmesan
2 eggs
salt to taste
pepper to taste

For the cherry tomato sauce

2 cans of cherry tomatoes 400g each
1 clove of garlic
1 small glass of extra virgin olive oil
4 leaves of basil
Salt to taste



Preparation:

Start by preparing the egg pasta: put 4 of the eggs in a food mixer bowl (keep 2 aside) and add a drizzle of olive oil and mix for one minute, then add the flour and keep mixing until you get a smooth dough. Remove the dough and wrap it in cling film and leave to rest in the refrigerator.

Cut the aubergines in half lengthwise, put them on an oven tray and bake in the oven for about 40 minutes at 160°C. Remove from the oven and while still hot, scoop out the flesh with a spoon and place in a bowl. When the flesh has cooled, add all the other ingredients and mix well until it is a smooth paste. Put the paste in the refrigerator.

Gently heat the extra virgin olive oil and garlic in a saucepan, remove the garlic when golden. Add the cherry tomatoes, salt, basil and a ladleful of water and cook over a medium heat for about 20 minutes.

Flour a work surface and roll out the pasta to a sheet about 2mm thick. Break 2 eggs in a glass and beat. Cut 16 round discs with a medium-size pastry cutter and brush with the beaten egg. Put a teaspoon of the filling on each disc, in the centre. Then take the edges of each disc, bring them together and press firmly with your finger and thumb so that they stick together, to form the ravioli.

Bring water to boil and salt lightly as soon as it starts boiling. Carefully put in the ravioli and cook for about 7 minutes, then drain them and add to the sauce, gently tossing them so that the ravioli do not break. Serve 4 ravioli for each portion, with a sprinkling of ground parmesan.

Enjoy!

♥ **SHARE RED GOLD TOMATOES WITH YOUR FAMILY AND FRIENDS,** ♥
SHARE LOVE AND HEALTH WITH THEM TOO!

ABOUT RED GOLD FROM EUROPE & ANICAV

Red Gold is the name of the EU (European Union) programme to raise awareness about EU Preserved (canned) tomatoes 100% Made in Europe.

The Italian Association of Canned Vegetable Industries ANICAV members account for over 60% of all the processed tomatoes in Italy, and nearly all of the whole peeled tomatoes produced in the world (including the internationally renowned San Marzano DOP).

🍅 For more information about Red Gold from Europe, please visit our Chinese website or follow our social media accounts as follows:

Website: www.redgoldfromeurope.cn



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New Coming



Red Gold from Europe, More Activities in 2024,



Welcome to Explore

The Red Gold from Europe China Team

RedGoldFromEurope@163.com