



The Urban Italian Sauce Maker Presents

LOUISE'S SUGO POMODORO E BASILICO FEAST AND FESTA

Michael Malleau, the culinary force behind **Louise Prete Fine Foods** would like to invite you cordialmente to the launch of his Sugo Pomodoro e Basilico Feast and Festa on Wednesday, November 21st at 6pm. Malleau's Sugo (or sauce in Italian) is his contemporary take on his Nonna's famous sauce. He was so inspired by her culinary prowess and entrepreneurial spirit, that he named his catering company (and sauce) after her—Louise Prete.

In the irrepressible spirit of Louise's hospitality and good food, Michael has created his own bespoke, Urban Italian Sauce Maker's Café Roma for One Night Only—a chance for you to enjoy the sugo in a variety of dishes.

THE DELICIOUS DETAILS:

Date and Address

Wednesday, Nov. 21, 6pm (RSVP by Monday, Nov. 19 to maryluz@sizzlingcommunications.com)

108 Mutual St. Toronto, ON M5B 2R7 (Rooftop room with a panoramic view of the city)
Follow the Vespas and LPFF launch signs to the freight elevator and then to the top floor.

Menu

The versatility of Louise's Sugo Pomodoro e Basilico served up like never before including:

Nonna's homemade meatballs simmered in Louise's Sugo Pomodoro e Basilico



Individual Lasagna's layered with fresh pasta and grilled eggplant, zucchini and sweet red peppers, each layer with a dollop of the Sugo



Slow Roasted Tomato Bruschette (Grilled country-style bread drizzled with olive oil, spread with Louise's Sugo Pomodoro e Basilico and topped with slow roasted oven dried plum tomato)



Whole Wheat Pizza Margherita



Wild Porcini Mushroom Risotto Arancini with Louise's Sugo for dipping and enough crusty baguette for everyone to do some plain old dunking in Louise's Sugo Pomodoro e Basilico

Roll Up your sleeves

Any media that would like to make some hand rolled pasta with Michael (which will be later served with the sugo) is welcomed to roll up his/her sleeves and channel your inner Nonna or Nonno.

Sit back, enjoy Dean Martin and Louie Prima serenading you on the hi-fi and as both Louise and Michael would say: “Mangia, mangia!”

About Michael Malleau and Louise Prete Fine Foods

A former Toronto stockbroker who decided to follow his heart and cook for a living, Malleau's Louise Prete Fine Foods is less than 2 years old. 12-14 hour days are not uncommon as clients spread the word about his scratch-made, gourmet comfort food with an Italian accent. Many of his recipes are Michael's interpretations of Louise's recipes which have garnered him commercial success with repeat clients including Meridian and Unilever Canada. He's called the Urban Italian Sauce Maker because he works out of his industrial culinary loft and recreates a taste of the old world in a thoroughly modern setting.



Louise's Sugo Pomodoro e Basilico can now be found at retailers across the GTA including Whole Foods Market Unionville, Pusateri Fruit Market on Church Street, Pimenton, the Evergreen Brickworks Shop and Upper Canada Cheese in Jordan Station.

Find Louise Prete Fine Foods

www.louiseprete.com

Twitter: @LouisePreteFood

Facebook: louisepretefinefoods

To RSVP, for more information
or to interview Michael Malleau please contact:

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