



~ Adelaide Central Market ~

SAUCE DAY 18.03.23

Sauce Making

LOCATION: Eastern Roadway | TIMES: 9am, 11am, 1pm
Bookings essential (spectators free!)

FREE Kids charcoal sketching workshop

LOCATION: Grote dining | TIMES: 9.30am, 10am,
10.30am, 11am, 11.30am | 30 minute guided
workshops | Bookings not required

FREE face painting

LOCATION: Gouger dining | TIME: 9.30am - 12pm

FREE Cooking demonstration

by Altavilla Club and Radio Italiana

LOCATION: Community Kitchen | TIME: 11am - 12pm

~ PLUS LIVE MUSIC BY ~

Sounds Continental & The Sopranos and
a radio broadcast by Radio Italiana 531am!





Check out these ~ Sauce Day specials ~

Available on Saturday 18 March only!

MARINO MEAT AND FOOD STORE

Marino's Gnocchi, made in store fresh daily.
Half price! \$10.50 per kg

LUCIA'S FINE FOODS

Buy 2, get 1 free on 500g/700g sauce range

SAY CHEESE

200g block Australian parmesan \$5 (\$10 RRP)
~ plus a hand grater \$30 (\$45 RRP) ~

THE COFFEE BEAN SHOP

10% off Italian Blend coffee beans
and house-made tiramisu

RECIPE *Sauce Day Quick Pasta*

Heat 1 tablespoon olive oil in a saute pan, over a medium-low heat. Add 1 diced brown onion, 2 cloves chopped garlic and 1 deseeded chopped red chilli, cover and cook for 10 minutes. Add 500ml tomato passata, stirring to combine, cover and cook for 15 minutes. Cook 500g dried or fresh spaghetti following packet instructions and drain. To finish the sauce, season with salt and pepper and stir in 1 cup torn basil leaves. Add cooked drained pasta, tossing to combine. Serve with grated parmesan.
