

## TOMATAKI SANTORINIS P.D.O SANTORINI

“TOMATAKI” (to-ma-tah-kee) is the word for “small tomato” in Greek. Tomataki from Santorini is one of a kind! An extraordinary result of **Dry Farming Cultivation** in **volcanic soil**, small sized, rich in lycopene and antioxidants, with **natural** intense **flavor** and **aromas**.

### SANTORINI TOMATO PASTE DOUBLE CONCENTRATED

It has **smooth texture** combining a **sweet and slightly sour taste!**  
It is the classic choice to use in red sauce dishes or create delicious dips.

### SANTORINI TOMATO JUICE

It has thick texture, strong aromas, vivid color, naturally sweet taste with **great aftertaste**.  
Ideal to use for cooking or cocktails.

### WHOLE UNPEELED SANTORINI TOMATOES

The thick skin reveals the velvet flesh and the **full taste of a fresh authentic Santorini tomato**.  
Use them as an ingredient in red sauce casserole recipes or in omelets, pasta or risoto.



**SANTO TASTE**

UNION OF SANTORINI COOPERATIVES

Winery: Pyrgos Santorini 84 700 - T: +30 22860 22596 - F: +30 22860 23137 - E-mail: info@santowines.gr - [www.santowines.gr](http://www.santowines.gr)

**SANTO TASTE**

AUTHENTIC  
TASTE  
FROM  
SANTORINI



# DRY FARMING - VOLCANIC TERROIR



**SANTO TASTE**

AUTHENTIC  
TASTE  
FROM  
SANTORINI

## SANTORINI FAVA P.D.O.

### PROTECTED DESIGNATION OF ORIGIN SANTORINI

“Santorini Fava”, is a “Protected Designation of Origin” product that comes from the plant “Lathyrus Clymenum L.” that grows exclusively in Santorini for more than 3,500 years. “Santorini Fava” has very high nutritional value as it is rich in proteins and carbohydrates. The traditional method of production which includes drying under the sun and aging, results its velvety texture and the slightly sweet taste. On the packaging you can see the name of the cultivator as a guarantee of the product’s origin and authenticity.

## SANTORINI TOMATO SAUCE WITH VINSANTO

Discover the full flavor of Santorini tomato juice, in combination with the distinctive aroma and the sweet taste of Vinsanto wine. Ideal to enjoy with pasta or meat dishes.

## SANTORINI TOMATO DIP

The fusion of the triple concentrated Santorini tomato paste with extra virgin olive oil, capers and wild oregano results this extraordinary appetizer which is simply irresistible with freshly baked bread, spicy cheese or barley rusks.

## SPREAD WITH SANTORINI TOMATO PASTE, HONEY, MASTIC OIL & GINGER

We used Greek olive oil for extra velvet texture and intense taste, greek honey for more elegant sweetness and richer texture, mastic oil for a more complex aromatic bouquet, ginger for a spicy taste and long aftertaste. Ideal to accompany cheese platters, or as a spread for toasted bread, crackers, sandwiches. Use it as a base of tomato sauce for pasta or pizza or as a marinade for red or white meat.

## SANTORINI TOMATO PASTE DOUBLE CONCENTRATED

It has smooth texture combining a sweet and slightly sour taste! It is the classic choice to use for cooking red sauce casserole dishes or create delicious dips.

## SANTORINI TOMATO PASTE TRIPLE CONCENTRATED

Only Santorini Tomatoes, because of their particular characteristics, can give us a triple concentrated paste which is richer in lycopene and antioxidants compared to any other tomato paste. A small portion is enough to make your cooking outstanding!

## SANTORINI SUN DRIED TOMATOES

Enjoy the unique sweet taste and the full body that only Santorini Tomatoes have! Try it as an appetizer or as an ingredient in a fresh green salad, a delicious potato salad, your favorite pizza or pasta!

## SANTORINI WILD CAPERS & CAPER LEAVES

Wild capers is a bush born in the steep slopes of Santorini caldera and the volcanic stone-built walls between the vineyards of the island. From the wild capers we carefully collect the flowers and the leaves. They are rich in vitamins and antioxidants and have a unique spicy taste! Use them in a fresh green salad or tuna salad, sandwiches, pizza and many more delightful dishes.

## KOUFETO

It is the traditional desert made especially for celebrating a wedding! White almonds are simmered in wild honey, ingredients that symbolize the happy life of the newlyweds!