

# LE ° SAUCIER

## Foodservice



# LE • SAUCIER

## BUSINESS PROFILE

For Nicola Smith, the concept for Le Saucier had been brewing for many years. In 2021 she decided to make it a reality.

With her extensive experience in the foodservice industry, restaurants and food manufacturing, she began creating restaurant-style sauces, artisan fresh egg pasta, ravioli and pasta sauces. All with the intention of elevating dining experiences. To do this, Nicola uses classical French cooking techniques to build layers of flavour in her products then combining them with Italian-style pasta. A French-Italian fusion.

Two years on, the passion for creating fine products has been rewarded. Six products (3 Jus and 3 Ravioli) were entered into the 2023 Sydney Royal Fine Food Show with all six winning medals - five Gold and one Silver. Two of the products received the top score in their relative Classes. Accordingly, for the first time in nine years, Nicola was awarded two Champion medals in two distinct classes.

Le Saucier's fine food products are available from Farmers' Markets, online at [www.lesaucier.com.au](http://www.lesaucier.com.au) and from selected retailers. Le Saucier also supplies fine dining restaurants with fresh pasta, ravioli and sauces.



## CONTACT

### **Le Saucier**

Proprietor: Nicola Smith

[nicola@lesaucier.com.au](mailto:nicola@lesaucier.com.au)





















[www.lesaucier.com.au](http://www.lesaucier.com.au)

m. 0402 587 731

# LE SAUCIER

Foodservice Information Card | Effective March 2024

## Artisan Ravioli

<p>Braised Beef Cheek Ravioli</p>		<p></p> <p>Fresh Egg Pasta Ravioli Square format: 55x55mm 10 pcs per serve   6.5 serves per kilo The generous filling has all of the flavour and texture of a braised beef cheek dish wrapped in silky egg pasta.</p>	<p></p> <p> </p>	<p></p> <p>Subject to change</p> <p><b>\$50.00</b> per kilo</p> <p>Cost/serve: \$7.70</p>	<p>For all ravioli...</p> <p>Artisan Ravioli Generous fillings wrapped in thin pasta sheets</p> <p></p> <p><b>Storage</b> Keep frozen. Freezer Life: 2 months Cook from frozen. Do not thaw.</p> <p></p> <p><b>Packaging</b> 500g trays Hermetically sealed with descriptive, freezer-proof label 215 (l) x 145 (w) x 40mm (h)</p> <p></p> <p><b>Ordering</b> Lead time: 3 days However, if we have product in stock we can supply sooner. Order minimum: None at this time Order method: Email to <a href="mailto:nicola@lesaucier.com.au">nicola@lesaucier.com.au</a></p> <p></p> <p><b>Delivery</b> Delivery Days: Monday to Saturday Delivery method: Chilled Transport</p> <p></p> <p><b>Contact</b> Nicola Smith <a href="mailto:nicola@lesaucier.com.au">nicola@lesaucier.com.au</a> 0402 587 731</p>
<p>Prawn &amp; Smoked Salmon Ravioli</p>		<p>Fresh Egg Pasta Ravioli Square format: 55x55mm 10 pcs per serve   6.5 serves per kilo Australian prawns &amp; hot smoked salmon, bound with a delicate mousse, wrapped in silky egg pasta.</p>	<p></p>	<p><b>\$72.00</b> per kilo</p> <p>Cost/serve: \$11.10</p>	
<p>Roast Pumpkin &amp; Rosemary Ravioli</p>		<p>Fresh Egg Pasta Ravioli Oval format: 83x70mm 5 pcs per serve   6.5 serves per kilo Full-flavoured roast pumpkin elevated further with rosemary, nutmeg and parmesan cheese.</p>	<p></p>	<p><b>\$40.00</b> per kilo</p> <p>Cost/serve: \$6.15</p>	
<p>Confit Duck Ravioli</p>		<p>Fresh Egg Pasta Ravioli Square format: 55x55mm 10 pcs per serve   6.5 serves per kilo Confit duck, slowed cooked for 12 hours, bound with ricotta, cream and chives, wrapped in silky egg pasta.</p>	<p>Not entered yet</p>	<p><b>\$56.00</b> per kilo</p> <p>Cost/serve: \$8.60</p>	
<p>Braised Lamb Ravioli</p>		<p>Fresh Egg Pasta Ravioli Square format: 55x55mm 10 pcs per serve   6.5 serves per kilo Lamb leg, braised in wine and aromatics for 12 hours, and wrapped in silky egg pasta.</p>	<p>Not entered yet</p>	<p><b>\$50.00</b> per kilo</p> <p>Cost/serve: \$7.70</p>	
<p>Spinach &amp; Ricotta Ravioli</p>		<p>Fresh Egg Pasta Ravioli Oval format: 83x70mm 5 pcs per serve   6.5 serves per kilo Baby English spinach, sauteed in butter, then mixed with ricotta cheese and porcini mushrooms.</p>	<p>Not entered yet</p>	<p><b>\$45.00</b> per kilo</p> <p>Cost/serve: \$6.90</p>	
<p>Three Cheese Ravioli</p>		<p>Fresh Egg Pasta Ravioli Square format: 55x55mm 10 pcs per serve   6.5 serves per kilo A delicate combination of bocconcini, ricotta and parmesan cheeses, wrapped in silky egg pasta.</p>	<p>Not entered yet</p>	<p><b>\$37.00</b> per kilo</p> <p>Cost/serve: \$5.70</p>	
<p>Butter Chicken Ravioli</p>		<p>Fresh Egg Pasta Ravioli Square format: 55x55mm 10 pcs per serve   6.5 serves per kilo This ravioli has all of the flavour of a traditional butter chicken dish - including the chilli bite, all wrapped in silky egg pasta.</p>	<p>Not entered yet</p>	<p><b>\$50.00</b> per kilo</p> <p>Cost/serve: \$7.70</p>	

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## Artisan Fresh Egg Pasta

### Description

Artisan, Bronze Die Cut, Fresh Egg Pasta

### Cuts available

Pappardelle, Tagliatelle, Spaghetti, Trotolle, Maccheroni Rigati

### Ingredients

Special OO Flour  
Free Range Eggs  
Salt  
Citric Acid\*

### Ingredient Provenance

OO Flour: Ben Furney Mills, Dubbo, NSW  
Eggs: Hunter Valley Eggs, 950 hens per hectare, NSW  
Salt: Olssons Salt, Whyalla, SA  
Citric Acid: Product of China

### Storage

Keep refrigerated, under 4°C for up to 2 weeks. Refer to packaging. Can be frozen, If frozen, cook from frozen.

### Packaging

Hermetically sealed.  
300g trays for ribbon pastas  
500g trays for short pastas

### Pricing

\$17.50 per kilo

### Contact

Nicola Smith  
nicola@lesaucier.com.au  
0402 587 731

\*A minimal amount of citric acid is added to prevent oxidation of the iron in the egg yolks.

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