

# LE ° SAUCIER

## Wholesale



# 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

Wholesale Information Card | Effective March 2024

## Artisan Ravioli

<p>Braised Beef Cheek Ravioli</p>		<p></p> <p>Fresh Egg Pasta Ravioli Square format: 55x55mm 20-21 pieces per pack 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>\$15.00</b> per unit</p> <p>RRP : \$20.00</p>	<p>For all ravioli... 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> 300g trays   Serves 2 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 nicola@lesaucier.com.au</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 nicola@lesaucier.com.au 0402 587 731</p>
<p>Prawn &amp; Smoked Salmon Ravioli</p>		<p>Fresh Egg Pasta Ravioli Square format: 55x55mm 20-21 pieces per pack Australian prawns &amp; hot smoked salmon, bound with a delicate mousse, wrapped in silky egg pasta.</p>	<p></p>	<p><b>\$20.00</b> per unit</p> <p>RRP : \$25.00</p>	
<p>Roast Pumpkin &amp; Rosemary Ravioli</p>		<p>Fresh Egg Pasta Ravioli Oval format: 83x70mm 10-11 pieces per pack Full-flavoured roast pumpkin elevated further with rosemary, nutmeg and parmesan cheese.</p>	<p></p>	<p><b>\$14.00</b> per unit</p> <p>RRP : \$18.00</p>	
<p>Confit Duck Ravioli</p>		<p>Fresh Egg Pasta Ravioli Square format: 55x55mm 20-21 pieces per pack 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>\$16.00</b> per unit</p> <p>RRP : \$22.00</p>	
<p>Braised Lamb Ravioli</p>		<p>Fresh Egg Pasta Ravioli Square format: 55x55mm 20-21 pieces per pack Lamb leg, braised in wine and aromatics for 12 hours, and wrapped in silky egg pasta.</p>	<p>Not entered yet</p>	<p><b>\$15.00</b> per unit</p> <p>RRP : \$20.00</p>	
<p>Spinach &amp; Ricotta Ravioli</p>		<p>Fresh Egg Pasta Ravioli Oval format: 83x70mm 10-11 pieces per pack Baby English spinach, sauteed in butter, then mixed with ricotta cheese and porcini mushrooms.</p>	<p>Not entered yet</p>	<p><b>\$14.00</b> per unit</p> <p>RRP : \$18.00</p>	
<p>Three Cheese Ravioli</p>		<p>Fresh Egg Pasta Ravioli Square format: 55x55mm 20-21 pieces per pack A delicate combination of bocconcini, ricotta and parmesan cheeses, wrapped in silky egg pasta.</p>	<p>Not entered yet</p>	<p><b>\$14.00</b> per unit</p> <p>RRP : \$18.00</p>	
<p>Butter Chicken Ravioli</p>		<p>Fresh Egg Pasta Ravioli Square format: 55x55mm 20-21 pieces per pack 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>\$15.00</b> per unit</p> <p>RRP : \$20.00</p>	

# LE ° SAUCIER

Wholesale Product Information | Effective March 2024



## Artisan Fresh Egg Pasta



### Description

Artisan, Bronze Die Cut, Fresh Egg Pasta

### Cuts available

Pappardelle, Tagliatelle, Spaghetti,  
Trotolle, Maccheroni Rigati

Additional dies are available from Itagli

### 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 ha, NSW  
Salt: Olssons Salt, Whyalla, SA  
Citric Acid: Product of China



### Packaging

300g trays | Serves 2

Hermetically sealed with descriptive,  
freezer-proof label

Ribbon pastas are presented in 4 x 75g  
bundles

Individuals can use 2 bundles and freeze the  
remaining two



### Storage

Keep refrigerated, under 4°C for up to  
2 weeks.

Can be frozen for up to 2 months.  
If frozen, cook from frozen. Do not  
thaw.

Best stored lying flat.



### Pricing

\$5.00 per unit

Le Saucier sells for: \$7.00 per unit



### Ordering

Lead time: 24 hours

However, if we have product in stock we can  
supply sooner.

Order minimum: None at this time

Order method: Email to  
nicola@lesaucier.com.au



### Delivery

Delivery Days: Monday to Saturday

Delivery method: Chilled Transport



### Contact

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



# LE ° SAUCIER

Wholesale Product Information | Effective March 2024



## Artisan Fresh Egg **Gluten Free** Pasta



### Description

Artisan, Bronze Die Cut, Fresh Egg  
Gluten Free Pasta

### Cuts available

Pappardelle, Tagliatelle, Spaghetti,  
Maccheroni Rigati, Lasagne Sheets  
Additional dies are available by arrangement

### Ingredients

Chickpea (Besan) Flour  
Free Range Eggs  
Salt

### Ingredient Provenance

Chickpea Flour: Product of Australia  
Eggs: Hunter Valley Eggs, 950 hens per ha, NSW  
Salt: Olssons Salt, Whyalla, SA

### Packaging

300g trays | Serves 2  
Hermetically sealed with descriptive,  
freezer-proof label  
Ribbon pastas are presented in 4 x 75g  
bundles  
Lasagne Sheets (Thin) | 17 Sheets (100 x  
150mm per pack)



### Storage

Keep refrigerated, under 4°C for up to  
2 weeks.  
Can be frozen for up to 2 months.  
If frozen, cook from frozen. Do not  
thaw.  
Best stored lying flat.



### Pricing

\$7.00 per unit  
Le Saucier sells for: \$10.00 per unit



### Ordering

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  
nicola@lesaucier.com.au



### Delivery

Delivery Days: Monday to Saturday  
Delivery method: Chilled Transport



### Contact

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nicola@lesaucier.com.au  
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# LE ° SAUCIER

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## Red Wine Jus



### Description

A full-bodied, red wine-flavoured, restaurant-style sauce with a base of reduced veal stock. It pairs perfectly with dishes featuring beef, venison, duck and BBQ red meats. All natural. Classically created. No thickeners. Simply heat and pour.

### Ingredients

Veal Glace (reduced veal stock - veal & beef bones, onion, carrot, celery), Red Wine, Chicken Stock, Eschallot, Thyme, Salt

### Ingredient Provenance

Beef & Veal Bones: NSW  
Red Wine: Australian Merlot  
Chicken stock: by Le Saucier  
Vegetables & Herbs: NSW  
Salt: Olsson's Salt SA

### Storage

Shelf stable for 6 months.  
Refrigerate after opening.

### Packaging

125g Glass Jar with twist lid | Serves 4

### Awards

2023 Sydney Royal Fine Food Show  
Gold Medal | Score 96.67

### Wholesale Pricing

\$12.00 per unit | RR \$16.00 per unit

### Ordering

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

### Contact

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## Rosemary Jus



### Description

A beautifully balanced, restaurant-style sauce, with a base of reduced veal stock, which has been infused with rosemary and fortified wines. It pairs perfectly with roast meats and vegetables, and dishes featuring lamb, pork and chicken. All natural. Classically created. No thickeners. Simply heat and pour.

### Ingredients

Veal Glace (reduced veal stock - veal and beef bones, onion, carrot, celery), Red Wine, Port, Malmsey, Red Wine Vinegar, Rosemary, Salt

### Ingredient Provenance

Veal & Beef Bones: NSW  
Vegetables & Herbs: NSW  
Red Wine: Australian Merlot  
Port: Australian Port (De Bortoli)

Malmsey: VIC (Buller's)  
Red Wine Vinegar: Greece  
Salt: Olsson's Salt SA

### Storage

Keep refrigerated, under 4°C for up to 3 months. Can be frozen for up to 3 months.

### Packaging

Tamper-evident 100g round containers  
Serves 2 to 3

### Awards

2023 Sydney Royal Fine Food Show  
Gold Medal | Score 98.33 (Top score)

### Wholesale Pricing

\$7.00 per unit | RR \$10.00 per unit

### Contact

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## Orange Jus



### Description

A full-bodied, orange-flavoured, restaurant-style sauce with a base of reduced veal stock. It pairs perfectly with dishes featuring chicken, pork, duck and game birds. All natural. Classically created. No thickeners. Simply heat and pour.

### Ingredients

Veal Glace (reduced stock - veal and beef bones, onion, carrot, celery), fresh orange zest and juice, Triple Sec liqueur, Salt

### Ingredient Provenance

Beef & Veal Bones: NSW  
Vegetables & Oranges: NSW  
Triple Sec: Australian  
Salt: Olsson's Salt SA

### Storage

Shelf stable for 6 months.  
Refrigerate after opening.

### Packaging

125g Glass Jar with twist lid | Serves 4

### Awards

2023 Sydney Royal Fine Food Show  
Gold Medal | Score 95.33

### Wholesale Pricing

\$12.00 per unit | RR \$16.00 per unit

### Ordering

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

### Contact

Nicola Smith  
[nicola@lesaucier.com.au](mailto:nicola@lesaucier.com.au)  
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# LE° SAUCIER

## All Natural Pasta Sauces



Boscaiola Sauce

### Description

A luxurious blend of fine eschallots, smoked bacon, mushrooms, parmesan and fresh cream.

### Ingredients

Australian Pork Bacon  
Button Mushrooms  
Fresh Cream  
Eschallots  
Parmesan  
Chives  
EVOO  
Salt

### Storage

Keep frozen up to 3 months

### Packaging

Tamper-evident, round, 300g plastic containers | Serves 2

### Wholesale Price

\$10.00 per 300g pack  
(Retail : \$14.00)



Mushroom Cream Sauce

### Description

A rich blend of eschallots, button mushrooms, parmesan and fresh cream. (Boscaiola for vegetarians).

### Ingredients

Button Mushrooms  
Fresh Cream  
Eschallots  
Parmesan  
Chives  
EVOO  
Salt

### Storage

Keep frozen up to 3 months

### Packaging

Tamper-evident, round, 300g plastic containers | Serves 2

### Wholesale Price

\$10.00 per 300g pack  
(Retail : \$14.00)



Prawn Bisque

### Description

A light prawn-flavoured cream sauce, with hints of brandy and tomato, which complements our Prawn and Smoked Salmon Ravioli. The sauce can also be used with any of our bronze die cut pastas and your selection of seafood.

### Ingredients

Prawn, Eschallots, Tomato, Brandy, White Wine, Thickened Cream, Extra Virgin Olive Oil, Salt

### Storage

Keep frozen up to 3 months

### Packaging

Tamper-evident, round, 300g plastic containers | Serves 2

### Wholesale Price

\$10.00 per 300g pack  
(Retail : \$14.00)



Veal Osso Bucco Ragù

### Description

A delicious ragù singing with the gentle flavour of Veal Osso Bucco which has been braised for 12 hours in tomato, red wine and aromatic vegetables.

### Ingredients

Veal Osso Bucco  
Chicken Stock, Red Wine  
Onions, Carrots, Tomato  
Mushrooms  
Parsley, Thyme, Bay Leaves  
Cornflour (Maize)  
Salt

### Storage

Keep frozen up to 3 months

### Packaging

Tamper-evident, round, 300g plastic containers | Serves 2

### Wholesale Price

\$12.00 per 300g pack  
(Retail : \$20.00)



Tomato & Basil Sauce

### Description

Handcrafted, flavour-full and classic, tomato and basil sauce.

### Ingredients

Tomato  
Spanish Onion  
Basil  
Butter  
EVOO  
Salt

### Storage

Keep frozen up to 3 months

### Packaging

Tamper-evident, round, 300g plastic containers | Serves 2

### Wholesale Price

\$5.00 per 300g pack  
(Retail : \$8.00)



Angus Beef Bolognese

### Description

Handcrafted sauce of Angus beef mince and pancetta, simmered in rich tomato and mirepoix (onions, carrot, celery).

### Ingredients

Premium Angus Beef Mince  
Tomato  
Onion, Carrot, Celery  
Pancetta  
Parsley  
EVOO  
Salt

### Storage

Keep frozen up to 3 months

### Packaging

Tamper-evident, round, 300g plastic containers | Serves 2

### Wholesale Price

\$8.00 per 300g pack  
(Retail : \$14.00)

