

CASA BANDERA

TRANSFORM YOUR DINNER PARTIES WITH GUESTS

OUR 10
PASTA
SAUCES
NO CHEF
NEEDED



*Valentin
Bandera*

The Art of Italian Sauces

FROM OUR FAMILY, STRAIGHT TO YOURS
10K+ FOODIES ALREADY HOOKED, YOU?

Turn Your Dinners into Unforgettable Italian Experiences

**Tired of cycling through the same pasta dishes over and over again?
No time? Stressed in the kitchen? Not a chef?**

What if I told you that with **10 easy, flavorful, and authentic sauces**, you could turn a simple dinner into a true Italian feast?

That you could impress your guests without spending hours cooking?

That's exactly what this book will teach you.

My name is Vale', I'm 34 years old, and I live in Annecy—the “Venice of the Alps”—with my family.

It all started in my **Nonna's** kitchen, where every dish told a story and every gesture was an act of love.

That's where I learned that real Italian cooking is first and foremost about heart, passion... and a little flour on your hands.

Together with Mae and our little Rose, we imagined **Casa Bandera** as an open home: warm, authentic, and full of life.

Here, hosting isn't work—it's a way of life, a celebration of **La Dolce Vita**.



Today, I'm opening the doors of our kitchen to you so that you can also:

- **Impress your guests** with easy and delicious homemade sauces.
- **Discover family secrets** passed down through three generations.
- **Cook with joy**, without stress or complications.

What you'll find in this book:

- **10 must-have sauces** your guests have never tasted before.
- **Quick preparation tips** to save time while preserving authentic Italian flavor.
- **Pasta & wine pairings** to elevate every dish with elegance.
- **Simple, accessible ingredients** for authentic and healthy Italian cooking.
- **Step-by-step photos and instructions** for perfect sauces every time.
- **Italian anecdotes and secrets** to immerse yourself in the true Dolce Vita.

Each sauce is an invitation **to share, pass on, and surprise.**

Whether you're preparing a romantic dinner, a meal with friends, or a family gathering, you'll find inspiration here to turn every dish into a memorable moment.

Get ready to shine in the kitchen with **Italian flair...** and reinvent your pasta nights with **Casa Bandera!**



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TURN YOUR DINNERS INTO UNFORGETTABLE ITALIAN EXPERIENCES

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THANKS

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Del Sole Sauce



Anecdotes A recipe I created inspired by our road trip along the Amalfi Coast, with Mae and Rose by our side. A blend of Mediterranean aromas to warm your heart and transport you to that famous sun-soaked coastline.



Difficulty 2/5

Low cost

Preparation time 15 minutes

Cooking time 30 minutes

Gluten

Serves 2

Calories 763 kcal

Utensils scale, saucepan, frying pan, knife, cutting board, ladle, serving tongs, cheese grater, colander, spatula

Season summer



Sauce

Red and yellow cherry tomatoes 600 g

Garlic cloves 2

Onion 1

Taggiasca olives

Capers

Extra virgin olive oil

Fresh basil

Oregano

Salt

Suggested pairing

Fettucce 250 g

Stracciatella 100 g

Zest of one unwaxed lemon

Black pepper



1 Wash the cherry tomatoes and leave them whole. Finely slice the onion. Lightly crush the garlic cloves with the flat side of a knife, without peeling them. Rinse and drain the capers. Finely chop the fresh basil.

2 In a large frying pan, heat a drizzle of olive oil over medium heat. Add the sliced onion and crushed garlic cloves. Sauté until the onion becomes translucent and the garlic lightly golden.

3 Add the whole cherry tomatoes, Taggiasca olives, and capers. Season generously with salt, then add oregano and a few chopped

basil leaves. Cook over medium heat for 30 minutes, partially covering the pan to allow steam to escape. Stir gently from time to time to avoid breaking the tomatoes, until they are just softened. The tomatoes should gently simmer without fully bursting.

4 Toss the sauce with al dente fettucce and a ladle of pasta cooking water, mixing well. Serve in deep plates, topped with pieces of stracciatella and a few extra basil leaves. Finely grate the lemon zest over the dish. Finish with black pepper and a drizzle of olive oil.



For pairing, I recommend a light red such as Nero d'Avola or Chianti, or a fruity dry white wine such as Pinot Grigio.

Buon Appetito !

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**TRANSFORM YOUR DINNER PARTIES WITH
GUESTS WITH OUR 10 PASTA SAUCES.
UNEXPECTED AND SURPRISING FLAVORS.**

**MY NAME IS VALE', 34. WITH MAE AND OUR
LITTLE ROSE, WE SHARE THE TRADITIONAL
CULINARY HERITAGE OF OUR ITALIAN FAMILY.**

**AFTER LIVING IN BOLOGNA AND EXPLORING
ALL OF ITALY, WE CREATED CASA BANDERA TO
PASS ON ONE THING TO YOU:
HOSTING WITH ELEGANCE.
GENEROSITY.
WITHOUT STRESS.**

YES... THE DOLCE VITA.

Valentin Bandera

CASA BANDERA