

Manningham Leader

Donvale cook passes on secrets to sauce

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Maria Ciavarella and her daughter Sophie with some of the preserves and jams they make out of produce from their garden.

MARIA Ciavarella will be helping to preserve a family tradition as she teaches people how to make tomato sauce next month.

Ms Ciavarella is planning a series of workshops at Bulleen Art and Garden on making savoury sauces and preserves, pickling and preparing real Italian passata.

The Donvale resident said she had been squishing tomatoes to make tomato passata since she was a child.

"Making Italian tomato sauce is a really traditional thing to do," she said.

"Unfortunately though I think it's dying out here and once the generation that immigrated from Italy passes, there will only be a few people still doing it."

Two workshops will be held on February 12 and another on February 27 at Bulleen Art and Garden. Details: baag.com.au



All times AEST

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