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#ITALYATHOME LIMITED EDITION

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'NDUJA SAUSAGE & BURRATA RAVIOLI WITH SAGE BUTTER

ABOUT THE DISH

Treat yourself to some of the finest flavours of the sun-drenched Italian South, with our 'nduja & burrata girasoli ("sunflowers" in Italian, in reference to the shape of our ravioli this week). Delicate parcels of fresh pasta conceal a mouth-wateringly decadent filling that showcases some of Lo Stivale's best-loved exports. The characteristic, fiery richness of 'nduja sausage is suspended in creamy, fresh burrata - the jewel in the crown of Italian cheeses. Renowned for its buttery consistency and delicate flavour, burrata is crafted by artisan cheesemakers located in the stunning Apulia region of the South. Pronounced an-du-yah, the spicy and spreadable 'nduja hails from Calabria, likewise located in Southern Italy. This salume (cured meat) blends rich cuts of pork, such as the belly and shoulder, with sweet and spicy paprika and hot Calabrian peppers, boasting a unique flavour that pairs perfectly with delicate burrata, and shines in our ravioloni.

We anoint our 'nduja & burrata ravioli with fragrant sage butter, lending an earthy aroma and enticing gloss to the dish. We finish our pasta, of course, with an obligatory sprinkling of Italian cheese – buon appetito!

Note: Please consume or freeze our pasta and sauces within 2 days of delivery.

METHOD

Note: Because our pasta is a fresh, artisan product, some pieces may have slightly cracked and split. Not to worry, however: they'll be just as delicious and will infuse well with the butter.

1. Bring a large saucepan of generously salted water to the boil.
2. Cook the pasta in the boiling water for around 3 minutes.
3. Whilst the pasta cooks, put the butter in a pan, cover with a lid and heat until steaming. Once steaming, turn off the heat.
4. Lift the pasta out of the water and transfer to the butter. Toss gently to coat.
5. Finally, plate and sprinkle with the Italian cheese. Buon appetito.

INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

'Nduja & Burrata Ravioloni (200g):

Pasta 40% (Durum **WHEAT** Semolina, **WHEAT** Flour '00', **EGG**, Water), Filling 60% (Ricotta Cheese (**MILK**, Cream (**MILK**), Salt, Acidity Regulator, Lactic Acid), Burrata Cheese (**MILK**, Salt, Rennet), Nduja (Pork Fat, Pork, Calabrian Hot Pepper, Salt, Spices), Grana Padano (**MILK**, Salt, Rennet, **EGG** Lysozyme), Rice Flour

Sage Butter (20g):

Butter (**MILK**), Sage, Salt, Black Pepper

Italian Grated Cheese (8g):

MILK, Salt, Rennet

NUTRITION

per 100g

CALORIES PER SERVING: 723 kcal

Energy	1321kJ
Calories	317kcal
Fat	19.3g
Of which saturates	10.5g
Carbohydrates	25.3g
Of which sugars	1.3g
Protein	11.6g
Salt	1.1g