



PASTA
EVANGELISTS
made in London



**'CRESTE DI GALLO' PASTA
WITH SUN-DRIED TOMATO PESTO**



Share your photos



#pastaevangelists

@pasta_evangelists



Pasta Evangelists

ABOUT THIS DISH



This week's limited edition "*Creste Di Gallo*" pasta is an exceptional pasta shape that closely resembles the crest of a rooster. *Creste Di Gallo* translates to "rooster crest." It has a tubular body with a ruffled-edged curve. With its ideal shape, it can work well with a wide range of sauces including meaty and chunky ones.

This week's beautiful sun-dried tomato *pesto* is a case in point. To prepare our *pesto*, we've searched far and wide for Italy's finest sun-dried tomatoes, which we find in the prime tomato fields of *Puglia*, in the small comune of *San Pietro Vernotico*, specifically. Here, in Italy's driest region, tomatoes are left out to dry out in the unrelenting heat of the sun. Aside from taking on a beautiful flavour, these sun-kissed beauties are also a concentrated source of nutrients, providing vitamins C and K, iron, and lycopene, an antioxidant associated with lower risk of certain cancers.

METHOD

1. Bring a large saucepan of salted water to boil.
2. Open the *pasta* sachet and cook the *creste* in the boiling water for **4 minutes** until '*al dente*' (test one before removing from the pan).
3. Whilst the pasta cooks, put the *pesto* in a pan, add 1-2 tbsp (15-20ml) of cooking water, cover with a lid and heat. Once steaming, turn off the heat.
4. Use a slotted spoon to lift the *creste* out of the water and transfer them to the sauce. Toss the pasta and sauce together to coat.
5. Plate & top with the semi dried tomatoes. *Buon appetito!*

INGREDIENTS (allergens in **bold**): Fresh pasta (**Wheat** flour, **Egg**, Durum **Wheat** Flour, Salt), Sun-dried Tomatoes, Olives, Mint, Almonds (**Nut**), Walnuts (**Nut**), Extra Virgin Olive Oil, Garlic, Sea salt.

GARNISH INGREDIENTS: Semi Dried Tomatoes

Estimated Calories: Pasta (165gr; 410kCal); Pesto (90gr; 250kCal); Semi Dried Tomatoes (40g; 112kcal)

Keep refrigerated. Use within 1 day of delivery

FREEZING: The product can be frozen (ideally on day of delivery) and keeps for 1 month in the freezer. The pasta should be cooked directly from frozen. The sauce needs to be defrosted, either overnight in the fridge or by putting it (still sealed in the bag) in hot water for 4-5 minutes.

This food has been prepared in a kitchen that also prepares molluscs, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.

