



ARTISAN PENNE WITH A TOMATO & VODKA SAUCE
WITH PARMESAN



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ABOUT THIS DISH

Penne alla Vodka has a much-disputed history and, to this day, no one has definitively settled the matter of the dish's origins. Some sources claim the dish as Italian outright, while others say it's Italo-American. It's often said the dish was created at *Dante*, a restaurant in *Bologna*. Others - most notably those of American extraction - say Luigi Franzese first created the dish in the form of *Penne alla Russa* (Russian *penne*), in which vodka was used to thin the sauce at New York City restaurant *Orsini*. Many references also indicate that James Doty, a graduate of Columbia University, created *Penne alla Vodka*. Regardless of its origins, one thing is for sure: *Penne alla Vodka* is beloved of Italian-Americans.

And whilst *Penne alla Vodka* may feature heavily in Italian-American cuisine, which has a reputation for being heavier and stodgier than native Italian cuisine, our interpretation of the dish uses only the finest ingredients from Italy. And it's tomato season in *il bel paese*, it's the perfect time of year to enjoy a tomato-based sauce, particularly this one, made using blushing *san marzano* tomatoes from *Napoli*. The sauce also includes fresh garlic, shallots, Italian *burro* and a few spoonfuls of double cream. As the name implies, a dash of vodka is added to the sauce to help it emulsify, a trick beloved of *nonne* across Italy (though, more often than not, *grappa* is traditionally used for this purpose).

Sometimes the simple things in life are best, and, to this day, both Italians and Italian-Americans alike honour this truth in their cuisine. Served with a scattering of *Parmigiano* cheese, *Penne alla Vodka* is one such truth.

METHOD

1. Bring a large pan of salted water to the boil.
2. Put the tomato & vodka sauce in a large pan and heat until steaming.
3. Cook the *penne* in the boiling water (but leave the white rice flour in the pouch) for **3-4 minutes** until 'al dente' (check a corner before removing from the pan).
4. Once cooked, use a slotted spoon to transfer the *penne* to the bisque. Toss gently together (if not, they break!) with the sauce & garnish with parmesan on top.
5. *Buon appetito!*

INGREDIENTS (allergens in **bold**): Fresh pasta (**Wheat** flour, **Egg**, Durum **wheat** flour, Water), Onion, **Butter**, Extra Virgin Olive Oil, Garlic, San Marzano tomatoes, Double **cream**, Vodka, Chilli flakes, Salt, Black Pepper

GARNISH INGREDIENTS: Parmesan

Keep refrigerated, consumer within 3 days of delivery

FREEZING: The product can be frozen (ideally on day of delivery) and keeps for 2 months in the freezer. The pasta can be cooked directly from frozen. The butter should not be frozen.

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