



**PASTA**  
**EVANGELISTS**  
*made in London*



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**BLACK TRUFFLE & PECORINO**  
**TRIANGOLI WITH TRUFFLE BUTTER**  
**& TOASTED HAZELNUTS**



Photograph: @finnandhisfood  
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## ABOUT THE DISH

Triangoli are a beautiful, triangle-shaped ravioli, beloved across Italy but scarcely known outside of il bel paese. This dish holds a well-deserved status as one of the classic indulgent tastes of Italy, with each triangolo filled with black truffles grown in Norcia, an area of south east Umbria, where they are locally known as trifolati and prized for their incredible aroma. There are three regions known for truffle hunting other than Umbria: Piemonte, Toscana, and Marche. As truffles grow underground with no visible surface markings, pigs or dogs are used to unearth the truffles, employing the animals' strong sense of smell. While pigs were traditionally used for truffle hunting, dogs have now replaced them in popularity. Why you might ask... Dogs are easier to train to give the truffle up, and not enjoy it themselves!

So as not to compromise the truffles' elegance with an inferior accompaniment, we combine the beautiful black truffles with Pecorino, one of Italy's finest and best-known cheeses. Highly regarded for its tangy sharpness, it's the perfect accompaniment for our decadent truffle filling. We finish our triangoli simply with truffle butter and hazelnut crumb. This dish will make you want to head to Umbria go truffle hunting in the countryside!

## METHOD

Note: Because our triangoli are freshly made, some pieces may have ever so slightly cracked and split; not to worry, however, they are equally as delicious and will infuse well with the truffle butter.

1. Bring a large saucepan of generously salted water to a boil.
2. Cook the triangoli in the boiling water for 3-4 minutes, or until 'al dente'.
3. Whilst the pasta cooks, put the truffle butter in a pan, cover with a lid and gently heat for 1 minute until steaming. Once steaming, turn off the heat.
4. Once cooked, transfer the pasta to the butter. Toss gently to coat.
5. Finish with the toasted hazelnuts to taste. Buon appetito!

The highly desired black truffle harvested in the Piemonte, Toscana, Umbria & Marche regions of Italy



## INGREDIENTS

(Allergens UNDERLINED)

ITEM	WEIGHT*	INGREDIENTS
Black Truffle & Pecorino Triangoli	200g	Fresh Pasta (Durum <u>WHEAT</u> Semola, Soft <u>WHEAT</u> Flour, Free Range <u>EGG</u> , Preservative E202, Rice Flour), Filling (Ricotta Cheese ( <u>MILK</u> ), Sheep's <u>MILK</u> Cheese, Truffle Sauce (Champignon Mushrooms, Extra Virgin Olive Oil, Olive Oil, Truffle Tuber Aestivum, Black Olives, Herbs, Salt), Onion, Goat's <u>MILK</u> Cheese, Parsley, White Pepper, Preservative E202)
Truffle Butter	25g	Butter ( <u>MILK</u> ), Black Truffle (9%), Truffle Oil (4%), Olive Oil, Truffle Flavourings), Salt
Hazelnut Crumb	8g	Hazelnuts ( <u>NUTS</u> )

NUTRITION (DISH)	PER 100G
Energy	561kJ
Calories	134.3kCal
Fat	7.3g
Of which saturates	4.3g
Carbohydrates	9.3g
Of which sugars	1.9g
Protein	8.1g
Salt	1.1g

Keep chilled and consume on day of delivery or on the day after delivery. Alternatively, freeze as follows:

**FREEZING:** The triangoli and truffle butter can be frozen (below -18°C) on day of delivery and keep for 1 month in the freezer. The triangoli should be cooked straight from frozen. The truffle butter needs to be defrosted before cooking. When cooking from frozen, cook the pasta for an additional minute. \*Go Grande Portions are 30% larger. This food has been prepared in a kitchen that also prepares gluten, peanuts, nuts, sesame, crustaceans, fish, egg, milk, soya, celery, mustard, lupin, sulphites, and therefore may contain traces of these.