



PASTA
EVANGELISTS
made in London



CASARECCE WITH SLOW-COOKED LAMB RAGÙ & PARMESAN CHEESE





ABOUT THIS DISH

Casarecce translates to “homemade” (*Casa* denotes home in Italian), and hails from Sicily, the largest island of the Mediterranean and, indubitably, one of its gastronomic centres. *Casarecce* resemble a loosely-rolled scroll, with many surfaces making it ideal for catching a hearty, meaty sauce. Its rustic, homemade appearance also makes it a comforting shape of pasta to enjoy with a warming *ragù* as the days grow darker and shorter.

Lamb *ragù*, known in Italy as *ragù di agnello*, is a much-loved across the Italian south, making it an appropriate pairing for our Sicilian *casarecce*. It is often said the region’s rocky, rugged landscape is ideal for raising sheep, but not a great deal else. And whilst we find this characterisation of *Basilicata* to lack generosity - indeed, the New York Times described the region as Italy’s best-kept secret - we do agree that *Basilicata* lamb is some of the finest farmed around the world. See below a photo of *Matera*, the main town in *Basilicata*. Ultimately, though, the secret to our spectacular lamb *ragù* is time - and lots of it. Over a period of ten hours, the lamb is slowly braised with aromatics (rosemary, thyme & bay leaves) until it tenderises and yields its rich, meaty flavours.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Open the pasta pack (leaving any white flour inside) and put the *casarecce* in the boiling water for 3-4 minutes or until ‘al dente’ (check a piece of pasta before removing from the pan).
3. Whilst the pasta cooks, put the lamb *ragù* in a saucepan, adding 1-2 tbsp (15- 20ml) of boiling cooking water and cover with a lid. Once steaming, turn off heat.
4. Transfer the pasta to the sauce. Scatter with the Parmesan. **Buon appetito.**

INGREDIENTS

(Allergens in **bold**): Fresh Pasta (**Wheat Flour**, **Egg**, Durum **Wheat Flour**, Salt), Lamb, Tomatoes, Red Wine (**Sulphites**), Celery, Onion, Carrot, Olive Oil, Mint, Garlic, Rosemary, Thyme, Bay Leaf, Salt, Black Pepper

GARNISH INGREDIENTS

Parmesan Cheese (**Milk**)

Consume within 1 day of delivery.

FREEZING: The pasta can be frozen (below -18 degrees °C) on day of delivery and keeps for 1 month in the freezer. The pasta should be cooked straight from frozen.. The sauce needs to be defrosted overnight in the fridge.

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

