



PASTA
EVANGELISTS
made in London



PACCHERI WITH SLOW-COOKED BEEF SHIN RAGÙ & PARMESAN CHEESE



Photograph: Chelsea Parsons



Pasta Evangelists



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ABOUT THIS DISH

Paccheri are a large, tubular-shaped pasta originating from *Campania* (see below a photograph of *Napoli* in *Campania*) and *Calabria*. *Paccheri* literally translates to ‘slaps’, which is derived from the sound they make when eaten (or more likely devoured). *Paccheri* were invented by Sicilian *sfogline* (pasta artisans) to smuggle Italian garlic into Prussia during the Middle Ages. Prussian garlic was small & weak compared to the large, pungent, Italian cloves, so Italian farmers hid 4-5 cloves in each piece of *pacchera*.

And whilst you may not find Prussian garlic concealed within our artisan *paccheri*, you will find that they are the perfect shape for our beef shin *ragù* to nestle within. Our *ragù* is made by carefully browning pieces of marbled beef until they take on a deep, burnished hue. This is where all the flavour is. We then braise our caramelised beef in red wine and aromatics, as well as tomatoes. The finished sauce is a rich, intensely meaty *ragù*, with the meat falling apart at even the slightest of incursions with one's fork.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Cook the *paccheri* in the boiling water (but leave the white flour in the pouch) for 3-4 minutes until ‘al dente’ (check one before removing from the pan).
3. Whilst the pasta cooks, put the beef shin *ragù* in a large pan, add 1-2 tbsp (20ml) of the boiling cooking water, cover with a lid and heat until steaming. Once steaming, turn heat off.
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), Red Wine (**Sulphites**), Beef, Onion, Carrot, Beef Stock, **Celery**, Tomato Puree, Olive Oil, Garlic, Bay Leaf, Salt, 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.

