



# PASTA EVANGELISTS

*made in London*

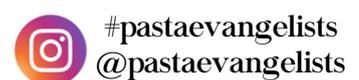
## GIANT GNOCCHI FILLED WITH PESTO GENOVESE, TOMATO SAUCE & PARMESAN

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Photography: @timatkinsphoto





## ABOUT THIS DISH

Traditional, non-filled *gnocchi* have a long history in Italian cuisine, dating all the way back to Ancient Roman times. *Gnocchi* in tomato sauce can be traced all the way back to the 16th century, as a meal served during the first of Verona's iconic *Carnevale* in 1531. See below some traditional masks worn at *Carnevale*. Carnival is an annual event taking place before Lent, a period during which meat is traditionally given up.

*Gnocchi* in tomato sauce became a filling and delicious vegetarian alternative, one still served at Verona's *Carnevale* today. Filled *gnocchi*, however, are a 21st-century upgrade. We carefully fill each individual *gnocco* with a delicious, traditional *pesto alla genovese*, ensuring every bite is bursting with flavour. We then top our filled *gnocchi* with a rich tomato sauce & Parmesan cheese.

## METHOD

1. Heat a tablespoon of vegetable oil in a frying pan.
2. Once hot, pan fry the *gnocchi* for 3-4 minutes until golden and crispy, stirring frequently.
3. Add the tomato sauce to the pan. Once steaming, turn off the heat.
4. Sprinkle with the Parmesan. *Buon appetito*.

## INGREDIENTS

(Allergens in **bold**): Gnocchi [Potato Flakes (**Sulphites**), Maize Starch, **Wheat** Flour, Salt, Potato Starch, **Milk** Powder, **Egg** Powder, Preservative E223 (**Sodium Metabisulphite**), Antioxidant E304, Acidity Regulator E330, Emulsifier E471, Stabiliser E450, Water], Pesto Genovese [Basil, Extra Virgin Olive Oil, Pine Nuts, Parmesan Cheese (**Milk**), Pecorino Cheese (**Milk**), Garlic, Salt], Ricotta Cheese (**Milk**), Tomato Sauce [Tomato, Onion, Garlic, Extra Virgin Olive Oil, Basil, Salt, Pepper]

## GARNISH INGREDIENTS

Sage Butter (Butter [**Milk**], Sage, Salt, Black Pepper), Parmesan (**Milk**)

Consume within 1 day of delivery.

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

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

