



PASTA
EVANGELISTS
made in London



**LOBSTER TORTELLONI WITH TARRAGON BUTTER,
LEMON PANGRATTATO & SAMPHIRE**



Photograph: Chelsea Parsons

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ABOUT THIS DISH

A staple sight in coastal Italian restaurants, see below *Positano* just one of Italy's stunning coastal towns. Lobster, *aragosta* in Italian, nevertheless sits at the very top of the table in terms of rich, indulgent tastes. So we're treating the lobster meat with due respect - hand-filling our *tortelloni* (literally 'big pies' or 'cakes') for a fresh taste.

Our indulgent lobster *tortelloni* are lavished in a beautiful tarragon butter & samphire, highlighting - but not overpowering - the subtle seafood flavours of this elegant pasta dish from the Italian coastline.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Cook the *tortelloni* in the boiling water for 3-4 minutes until 'al dente' (test a corner of one of the *tortelloni* first before removing from water).
3. Whilst the *tortelloni* cook, put the butter in a pan, cover with a lid and heat until steaming. Once steaming, turn off the heat. Add the samphire to the boiling water for 10 seconds.
4. Finally, lift the *tortelloni* & samphire out of the water and transfer to the butter. Toss gently to coat.
5. Sprinkle the *tortelloni* with the lemon *pangrattato*. **Buon appetito.**

INGREDIENTS

(Allergens in **bold**):

Item	Weight	Calories	Ingredients
Lobster	200g	476kCal	Pasta (56%): Wheat Flour, Egg , Durum Wheat Flour, Water, Salt.
Tortelloni			Filling (44%): Lobster (Crustacean) (37%), White Fish , Ricotta Cheese (Milk), Tomatoes, White Wine (Sulphites), Parsley, Olive Oil, Butter (Milk), Garlic, Black Pepper, Salt
Tarragon Butter	25g	150kCal	Butter (Milk), Tarragon, Salt, Black Pepper
Lemon	8g	38kCal	Breadcrumbs (Wheat), Lemon Zest, Salt, Black Pepper
Pangrattato			
Samphire	8g	2kCal	Samphire

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 *tortelloni* should be cooked direct from frozen. The butter can also be frozen. This food has been prepared in a kitchen that also prepares molluscs, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.

