



PASTA EVANGELISTS

made in London

PAPPARDELLE WITH BEEF SHIN & BAROLO RAGÙ AND PARMESAN CHEESE



Photography: Alessio Noe

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Pasta Evangelists



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ABOUT THIS DISH

Pappardelle originate in Tuscany (see below the famous rolling hills) this is a region known for rich, hearty sauces. *Pappardelle* is one of the widest flat pastas, making it the perfect size to sop up meat sauces. The word *pappardelle* comes from the verb *pappare*, meaning to “gobble up”, which is exactly what this pasta, and people who eat it, do.

Our chefs slowly - carefully - brown pieces of beef shin until they take on a deep, burnished hue. We have selected a fabulously rich and aromatic *Barolo*, the ‘king of wines’, to add incredible depth and flavour to this limited edition *ragù*. A big, powerful, tannic wine, *Barolo* needs to be matched with foods of similar weight. We pair our *Barolo* with thick, wide *pappardelle* pasta and meaty *ragù*, as the tannins from the wine bind to the food proteins so they come across as softer. Our beef and *Barolo ragù* gently simmers for hours and hours until reaching a consistency so silky that it ceases to cling to the bone and yields to become the glorious focal point of this rich, intensely meaty *ragù*. This sauce pairs perfectly with our artisanal *pappardelle*, which are the ideal size to catch the sauce.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Cook the *pappardelle* in the boiling water for 3-4 minutes until ‘al dente’ (check a strand before removing from the pan). Stir often to avoid the strands sticking together.
3. Whilst the pasta cooks, put the *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 *ragù*. Scatter with the Parmesan. ***Buon appetito.***

INGREDIENTS

(Allergens in **bold**):

Item	Weight	Calories	Ingredients
Pappardelle	165g	454kCal	Wheat Flour, Egg , Durum Wheat Flour, Salt
Beef Shin & Barolo Ragù	155g	245kCal	Beef Shin (38%), Onion, Barolo Wine (Sulphites) (13%), Beef Stock, Carrot, Celery , Tomato Puree, Garlic, Olive Oil, Salt, Black Pepper, Bay Leaf
Parmesan	8g	42kCal	Parmesan Cheese (Milk , Salt, Animal Rennet)

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 directly 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.

