



PASTA
EVANGELISTS
made in London



**BLACK TRUFFLE & BURRATA RAVIOLONI
WITH TRUFFLE BUTTER & HAZELNUTS**



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Pasta Evangelists



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ABOUT THIS DISH

Ravioli have been a staple in Italian cuisine since the 14th century. The first mention of the word was in a one of Prato's personal letters, dating back to around 1380. *Ravioli* come from all over Italy, with each location having its own unique take on the filling.

This particular version holds a well-deserved status as one of Italy's most indulgent tastes, with each *raviolo* filled with black truffles grown in *Norcia*, an area of south east *Umbria* (see photo below), where they are locally known as "trifolati" and prized for their incredible aroma. So as not to compromise the truffles' elegance with an inferior accompaniment, we combine the beautiful black truffles with *burrata*, the jewel in the crown of Italian cheeses. Highly regarded for its soft-centred creaminess and fresh, delicate taste, it marries beautifully with our decadent truffle filling. We serve with truffle butter and hazelnuts.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Place the *ravioloni* in the boiling water for 4 minutes or until 'al dente'. Check a corner of one before removing from the pan.
3. Whilst the pasta cooks, put the truffle butter in a pan. Cover the butter with a lid and heat until steaming. Once steaming, turn off the heat.
4. Finally, lift the *ravioloni* out of the water with a slotted spoon and transfer to the truffle butter. Toss gently to coat and scatter with the hazelnuts. *Buon appetito.*

INGREDIENTS

(Allergens in **bold**):

Item	Weight	Calories	Ingredients
Truffle & Burrata Ravioloni	250g	525kCal	Pasta (50%): Flour 00 (Wheat), Egg (28%), Durum Wheat Flour, Salt, Water. Filling (50%): Burrata Cheese (55%) (Milk , Cream (Milk), Salt, Rennet, Acidity Regulator: Lactic Acid), Ricotta Cheese (Milk), Black Truffle Cream (7%) (Black Truffle-Tuber Aestivum, Truffle Juice, Salt, Natural Truffle Flavouring).
Truffle Butter	25g	150kCal	Butter (Milk), Black Truffle, Salt, Black Pepper
Hazelnuts	8g	52kCal	Hazelnuts

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 *ravioloni* 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.

