



**PASTA**  
**EVANGELISTS**  
*made in London*



**TUSCAN WILD BOAR TORTELLONI**  
**WITH SAGE BUTTER, HAZELNUTS & PARMESAN**

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Photograph: @thehangryhuman

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Pasta Evangelists



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## ABOUT THIS DISH

Although a sighting of one in the 21st century England is rare, it is likely that wild boar have been numerous since the Early Pleistocene time, roughly 5,000 years ago, and are native to Eurasia, among other regions. Eating wild boar dates back to Ancient Rome, where hunting and preparing this animal became a rite of passage for young males. Wild boar are quite adaptable and are well populated, meaning that they are classified as the least concern for extinction. Not only is wild boar a sustainable option, it is also leaner & healthier than pork.

We top our wild boar parcels with *burro e salvia* (sage butter) and hazelnuts from *Piemonte*, which enhance the rich, game flavour of the boar. See below the *Fontana del Porcellino* in Florence, the “luckiest” wild boar in Italy...his nose is shiny as touching it is meant to bring good luck, we certainly stroked his nose last time we went to *Firenze*.

## METHOD

1. Bring a large saucepan of salted water to boil.
2. Cook the *tortelloni* in the boiling water for 3-4 minutes until ‘al dente’ (test the edge of one of the *tortelloni* before removing from the water).
3. Put the sage butter in a pan, cover with a lid and heat until steaming. Once steaming, turn off the heat.
4. Lift the *tortelloni* out of the water and transfer to the butter. Toss gently to coat.
5. Sprinkle the *tortelloni* with the hazelnuts & Parmesan. ***Buon appetito!***

## INGREDIENTS

(Allergens in **bold**):

Item	Weight	Calories	Ingredients
Wild Boar Tortelloni	200g	576kCal	Pasta (56%); Flour 00 ( <b>Wheat</b> Egg (28%), Chestnut Flour (14%), Water, Salt. Filling (44%): Wild Boar (Genuinely wild; Shot may remain) (53%), Carrots, <b>Celery</b> , Onions, Italian Grated Cheese ( <b>Milk</b> , Salt, Rennet), <b>Egg</b> , Red Wine ( <b>Sulphites</b> ), Olive Oil, Unsalted Butter ( <b>Milk</b> ), Rosemary, Salt.
Sage Butter	25g	150kCal	Butter ( <b>Milk</b> ), Sage, Salt, Black Pepper
Parmesan	8g	42kCal	Parmesan Cheese ( <b>Milk</b> , Salt, Animal Rennet)
Hazelnuts	8g	52kCal	<b>Hazelnuts</b>

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 directly 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.

