



# PASTA EVANGELISTS

*made in London*

## GIANT CONCHIGLIONI WITH A PULLED BEEF RAGÙ AND PARMESAN CRISP

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Photograph: Chelsea Parsons

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Pasta Evangelists



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## ABOUT THIS DISH

The name of this beautiful, beach-evoking pasta shape derives from the Italian word for seashell, "*conchiglia*". The Italian word "*conchiglioni*", just like the English word "conch", shares the same Greek root in the form of κοχύλι (*kochýli*), which means "shell".

And whilst you may not find grains of sand from the Sardinian coastline within our artisan *conchiglioni*, you will find that they are the perfect shape for our beef shin *ragù* to nestle within.

This week, we have selected an intense, firm and well-structured *Chianti* to add incredible depth and flavour to our meat *ragù*. *Chianti* is as beautiful wine region with rolling hills, lush forests, Renaissance villas, stone castles and rural *pievi* (small churches). Green and fertile, it's also home to a lot of fruit produce and wildlife as well as its celebrated vineyards. Appropriately, then, the wines pack plenty of ripe fruity flavour, a perfect match for a meaty beef *ragù*.

This week, we serve our *ragù* with a beautiful Parmesan crisp, adding tangy depth and unexpected, but entirely welcome, crunch.

## METHOD

1. Bring a large saucepan of salted water to the boil.
2. Cook the pasta in the boiling water for 5-6 minutes until 'al dente' (check one before removing from the pan).
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 crisp. *Buon appetito*.

## INGREDIENTS

(Allergens in **bold**):

Item	Weight	Calories	Ingredients
Giant Conchiglioni	165g	454kCal	<b>Wheat</b> Flour, <b>Egg</b> , Durum <b>Wheat</b> Flour, Salt
Beef Ragù	160g	260kCal	Beef Shin (38%), Onion, Chianti Wine ( <b>Sulphites</b> ) (13%), Beef Stock, Carrot, <b>Celery</b> , Tomato Puree, Garlic, Olive Oil, Salt, Black Pepper, Bay Leaf
Parmesan Crisp	8g	42kCal	Vegetarian Medium Fat Hard Cheese (Cow's <b>Milk</b> , Salt, Vegetable rennet), <b>Poppy Seeds</b> , Gram Flour ( <b>Wheat</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 pasta should be cooked straight 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.

