



PASTA
EVANGELISTS
made in London



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



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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 dish holds a well-deserved status as one of the classic indulgent tastes of Italy, with each *raviolone* filled with black truffles grown in *Norcia*, an area of south east *Umbria*, 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.

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 ravioli out of the water with a slotted spoon and transfer to the butter. Toss gently to coat and scatter with the hazelnuts. *Buon appetito.*

INGREDIENTS

Item	Weight	Calories	Ingredients
Black Truffle & Burrata Ravioli	250g	625kCal	Pasta (50%): (<u>Wheat</u> Flour, <u>Egg</u> , Durum <u>Wheat</u> Flour, Salt, Water) Filling (50%): Burrata Cheese 55% (<u>Milk</u> , Cream (<u>Milk</u>), Salt, Rennet, Acidity Regulator: Lactic Acid), Ricotta Cheese (<u>Milk</u>), Black Truffle Cream 7% (Black Truffle Tuber Aestivum, Truffle Juice, Salt, Natural Truffle Flavouring).
Truffle Butter	25g	130kCal	Butter (<u>Milk</u>), Black truffle ,Salt, Black pepper)
Toasted Hazelnut Crumb	8g	35kCal	Hazelnuts (<u>Nuts</u>)

(Allergens in **bold and underlined**. Consume within 2 days 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 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.

