



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



**PORCINI, WILD MUSHROOM & CHESTNUT TORTELLONI  
WITH THYME BUTTER & HAZELNUTS**

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Photograph: @felicityspecter

Evangalise online by sharing a photo of your dish!

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Pasta Evangelists



#pastaevangelists  
@pastaevangelists



## ABOUT THIS DISH

When walking in the forest, or “boschi” in Italian, something takes hold of Italians. Not so much a fever, but a lust; a kind of earthy, even primeval, hunger. They’re hungry for mushrooms, for the *porcini* that sprout in the wooded hills of *Liguria, Piemonte, Toscana, Emilia-Romagna, Umbria* and *Veneto*. See below a photo of the woods near Genova in the *Ligurian* Apennine mountains where our founder Alessandro used to go mushroom hunting as a child. It is these beautiful mushrooms, with their unmistakable earthy flavour, that, along with other wild mushrooms of the Italian forest, make the filling of this week’s *tortelloni* so utterly compelling.

In a nod to the vibrant colour of the Italian woodlands, we serve this week’s *tortelloni* with a simple thyme butter that evokes the aromas of Italian forests and complements the *porcini* & wild mushrooms that fill our *tortelloni*.

## 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 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.
5. Sprinkle the *tortelloni* with the hazelnuts. ***Buon appetito.***

## INGREDIENTS

Item	Weight	Calories	Ingredients
Mushroom Tortelloni	200g	426kCal	Pasta (56%): <b>Wheat</b> Flour, <b>Egg</b> , Chestnut Flour (14%), Salt, Water Filling (44%): Mushrooms (50%), Ricotta Cheese ( <b>Milk</b> ), Italian Grated Cheese ( <b>Milk</b> ), Salt, Vegetarian Rennet, Preservative: <b>Egg</b> Lysozyme), <b>Egg</b> , Parsley, Salt, Garlic, White Wine ( <b>Sulphites</b> ), Black Pepper, Dusted with Rice Flour
Thyme Butter	25g	150kCal	Butter ( <b>Milk</b> ), Thyme, Salt, Black Pepper
Hazelnuts	8g	52kcal	Hazelnuts ( <b>Nuts</b> )

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 *tortelloni* 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.

