



# PASTA EVANGELISTS

*made in London*

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## RED HEART RAVIOLI WITH TOMATO, MOZZARELLA & BASIL WITH SAGE BUTTER AND PARMESAN



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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 the *Francesco di Marco Datini*, the merchant of Prato's (see sculpture below), personal letters, dating back to roughly 1380. When the 150,000 letters written by Datini were found, these gave historians one of the few glimpses of medieval life in Italy. Eating our ravioli today, is a bit like trying a piece of Tuscan medieval history!

Our 'heart ravioli', or, perhaps more romantically *cuoricini*, literally translates to 'little hearts', which seems a fitting sobriquet for these irresistibly cute pasta shapes. Although a non-traditional shape, we believe that there can always be more love in the world, particularly where great food is concerned.

Our *cuoricini* (the pasta, not our actual hearts) are filled with tomato, mozzarella and basil. Served with a delicate sage butter and topped with parmesan cheese, this is Italia on a plate - *buon appetito*.

## METHOD

1. Bring a large saucepan of salted water to the boil.
2. Cook the *cuoricini* in the boiling water for 3-4 minutes until 'al dente' (test a corner of one of the *ravioli* first before removing from water).
3. Whilst the *cuoricini* cook, put the butter in a pan, cover with a lid and heat until steaming. Once steaming, turn off the heat.
4. Lift the *piccolo cuori* out of the water and transfer to the butter. Top with parmesan. *Buon appetito*.

## INGREDIENTS

Item	Weight	Calories	Ingredients
Tomato, Mozzarella & Basil Ravioli	200g	476kCal	Pasta (50%); Flour 00 ( <u>Wheat</u> ), Pasteurised Barn <u>Egg</u> (28%), Durum <u>Wheat</u> Flour, Salt, Tomato Powder (2%), (Anti-caking agent E551), Water Filling (50%) Mozzarella Cheese (Pasteurised <u>Milk</u> , Salt, Animal Rennet, Cultures), Marinated slow roasted Tomatoes (Tomatoes, Sunflower Oil, Salt, Garlic, Oregano (2.4%), Basil (1%), Black Pepper
Sage Butter	20g	130kCal	Butter ( <u>Milk</u> ), Sage, Salt, Black pepper
Parmesan	8g	42kCal	Parmesan Cheese ( <u>Milk</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 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.

