



PASTA
EVANGELISTS
made in London



SPICY CHORIZO SAUSAGE TORTELLONI
WITH SAGE BUTTER & PARMESAN



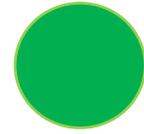
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Pasta Evangelists



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ABOUT THIS DISH

There is, of course, to be no denying that *chorizo*- or *chouriço*- is an indubitably Iberian sausage, hailing from Italy's Latin brothers *Spagna* and *Portogallo*. However, in our pasta evangelism we search far and wide for the perfect fillings for our little *tortelloni*, and, in this dish, one of our most beautiful creations has been born, so we hope you'll forgive our venturing beyond *il bel paese*.

Indeed, this week's *tortelloni* are individually made by hand before being filled with *chorizo*, a sausage renowned for its deep, savoury smokiness and gentle *pimentón* heat. To enhance the deep meat flavour of our *tortelloni*, we serve this dish with a side of sage butter - *burro e salvia* in Italian. And believe us, it's bonit- ... *scusa, bellisimd*.

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. Toss gently to coat.
5. Sprinkle the *tortelloni* with the Parmesan. *Buon appetito*.

INGREDIENTS

Allergens in **bold and underlined**. Consume within 2 days of delivery.

Item	Weight	Calories	Ingredients
Chorizo Tortelloni	200g	678kCal	Pasta (56%): <u>Wheat</u> Flour, <u>Egg</u> , Durum <u>Wheat</u> Flour, Salt, Water. Filling (44%): Ricotta cheese (<u>Milk</u>), Chorizo (27%) (Pork, Paprika, Salt, Garlic, Dextrine, Dextrose, Lactose (<u>Milk</u>), <u>Milk</u> protein, <u>Milk</u> Powder, Sugar, Pepper, Rosemary, Preservative: E250, Antioxidant: E301), Marinated Slow Roasted Tomatoes (Tomatoes, Sunflower Oil, Salt, Garlic, Oregano), Olive Oil, Dried Chilli
Sage Butter	25g	150kCal	Butter (<u>Milk</u>), Sage, Salt, Black pepper
Parmesan	8g	42kCal	Parmesan Cheese (<u>Milk</u>)

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.

