



PASTA
EVANGELISTS
made in London



LEEK & EMMENTAL RAVIOLONI WITH THYME BUTTER



Evangelise online by sharing a photo of your dish!



Pasta Evangelists



#pastaevangelists
@pastaevangelists



ABOUT THIS DISH

Ravioli have been a staple in Italian cuisine since the 14th century. The first mention of the word was in a merchant of Prato's personal letters, dating back to roughly 1380. Unlike many other types of pasta, there is no one specific place of origin for *ravioli*. Instead, *ravioli* come from all over Italy, with each location having their own unique take on the filling. We know Emmental is a Swiss cheese and therefore not a common filling for *ravioli*...nonetheless we love this dish!

Filled with leeks and Emmental cheese, these *raviolioni* are served with a delicate thyme butter giving perfect balance and texture to this wonderful treat.

METHOD

1. Bring a large saucepan of salted water to boil.
2. Cook the *raviolioni* in the boiling water for 3—4 minutes until 'al-dente' (test the edge of one of the *raviolioni* 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 *raviolioni* out of the water and transfer to the butter.
5. Sprinkle the *raviolioni* with the cheese. *Buon appetito*.

INGREDIENTS

Item	Weight	Calories	Ingredients
Leek Emmental Raviolioni	250g	672kCal	Pasta (50%): <u>Wheat</u> Flour, <u>Egg</u> , Durum <u>Wheat</u> Flour, Salt, Water Filling (50%): Leeks (66%), Emmental Cheese (<u>Milk</u> , Salt, Microbial Rennet) (17%), Ricotta Cheese (<u>Milk</u>), Salt, Black Pepper
Thyme Butter	25g	150kCal	Butter (<u>Milk</u>), Thyme, Salt, Black Pepper
Vegetarian Hard-Cheese	8g	42kCal	<u>Milk</u> , Salt, Vegetarian Rennet

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 directly 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.

