



PASTA EVANGELISTS

made in London

GIANT CONCHIGLIONI WITH A BEEF & CHIANTI RAGÙ & PARMESAN



Photograph: @thehangryhuman

Evangelise online by sharing a photo of your dish!



Pasta Evangelists



#pastaevangelists
@pastaevangelists



ABOUT THIS DISH

The name of this beautiful, beach-evoking pasta shape derives from the Italian word for seashell, "*conchiglia*". The Italian word "*conchiglioni*", just like the English word "conch", shares the same Greek root in the form of κοχύλι (*kochýli*), which means "shell".

And whilst you may not find grains of sand from the Sardinian coastline within our artisan *conchiglioni*, you will find that they are the perfect shape for our beef shin *ragù* to nestle within.

This week, we have selected an intense, firm and well-structured *Chianti* to add incredible depth and flavour to our meat *ragù*. *Chianti* is as beautiful wine region with rolling hills, lush forests, Renaissance villas, stone castles and rural *pievi* (small churches). Green and fertile, it's also home to a lot of fruit produce and wildlife as well as its celebrated vineyards. Appropriately, then, the wines pack plenty of ripe fruity flavour, a perfect match for a meaty beef *ragù*.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Cook the pasta in the boiling water for 4-5 minutes until 'al dente' (check one before removing from the pan).
3. Whilst the pasta cooks, put the *ragù* in a large pan, add 1-2 tbsp (20ml) of the boiling cooking water, cover with a lid and heat until steaming. Once steaming, turn heat off.
4. Transfer the pasta to the *ragù*. Scatter with the Parmesan. *Buon appetito*.

INGREDIENTS

(Allergens in **bold and underlined**):

Item	Weight	Calories	Ingredients
Giant Conchiglioni	165g	454kCal	<u>Wheat</u> Flour, <u>Egg</u> , Durum <u>Wheat</u> Flour, Salt
Beef Ragù	160g	260kCal	Beef Shin (38%), Onion, Chianti Wine (<u>Sulphites</u>) (13%), Beef Stock, Carrot, <u>Celery</u> , Tomato Puree, Garlic, Olive Oil, Salt, Black Pepper, Bay Leaf
Parmesan	8g	42kCal	Parmesan Cheese (<u>Milk</u>)

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.

