



PASTA
EVANGELISTS
made in London

BEEF, TRUFFLE & CHESTNUT TORTELLONI
WITH BLACK TRUFFLE BUTTER & ALMONDS



Photograph: @felicityspecter





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ABOUT THIS DISH

Tortelloni originate from Modena, a city in the *Emilia-Romagna* region of Italy. The exact origin of the shape is widely disputed, but one theory is *tortelloni* were meant to replicate the shape of a turtle shell, which is famously displayed throughout Modena's 17th century architecture.

Ancestors of the truffle have been used in Italian cooking since ancient times, with the first mention of them being in 2nd century, AD. Ancient Romans used them to enhance flavour in their banquets. Roman banquets, known as "convivium", were a well-established tradition in ancient Rome. There were 3 types: "epulum", a public feast, "cena", typically a private dinner eaten in mid-afternoon and "comissatio" a private drinking party.

We source our truffles from the truffle-rich countryside of *Umbria* (see below *Norcia*, in *Umbria*) & pair them with beautiful, marbled beef to create the ultimate earthy, rich & flavourful filling. Our *tortelloni* are complemented by truffle butter and almonds, bringing you a moment of eating that will seem as extravagantly indulgent as it will elegant. Just how it should be.

METHOD

1. Bring a large saucepan of salted water to boil.
2. Cook the *tortelloni* in the boiling water for 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 almonds. *Buon appetito*.

INGREDIENTS

(Allergens in **bold**): Fresh Pasta (**Wheat** Flour, **Egg**, Chestnut Flour, Water, Salt) Beef, Carrots, Onion, **Celery**, Italian Grated Cheese (**Milk**, Salt, Rennet), Red Wine (**Sulphites**), Olive Oil, Rosemary, Salt, Black Pepper, Black Truffle Cream (Black Truffle-Tuber *Aestivum*, Truffle Juice, Salt, Natural Truffle Flavouring)

GARNISH INGREDIENTS

Truffle Butter (Butter (**Milk**), Black Truffles, Salt, Black Truffle Flavour), Almonds (**Nut**)
Consume within 1 day of purchase.

FREEZING: The pasta can be frozen (below -18 degrees °C) on day of purchase 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.

