



PASTA
EVANGELISTS
made in London



**VEGAN PUMPKIN & SAGE TORTELLONI WITH FRAGRANT
GARLIC OIL & GRISSINI CRUMB**



Photography: @carolgrimaldi

Evangelise online by sharing a photo of your dish!





ABOUT THIS DISH

Italians love using *zucca*, or pumpkin, in cooking so much, that they are actually the 8th largest producer of pumpkins in the world. Pumpkins are especially loved in Venice, where they have been grown since the 5th century. *Tortelloni* with pumpkin is a speciality of the regions surrounding the river *Po*, which includes the provinces of *Mantova* and *Cremona*. The exact origin of pumpkin *tortelloni* is hotly debated, as both *Mantova* and *Ferrara* have early records of this dish, and both therefore take credit.

The exact origin of pumpkin *tortelloni* is hotly debated, as both *Mantova* and *Ferrara* have early records of this dish, and both therefore take credit. This week, we've infused our pumpkin *tortelloni* with sage, imparting beautiful colour and enhancing the sweet taste of the pumpkin. We top our *tortelloni* with a crunchy *grissini* crumb and sumptuous garlic oil. Together, these garnishes enhance the sweetness of the pumpkin in the *tortelloni*.

METHOD

- 1 Bring a large saucepan of salted water to the boil.
2. Put the pumpkin in a large pan, cover with a lid and heat until steaming. Once steaming turn heat off.
3. Cook the *tortelloni* in the boiling water for 3-4 minutes until 'al dente' (check a corner before removing from the pan).
4. Once cooked, use a slotted spoon to transfer the *tortelloni* to the plate and toss with the garlic oil and grissini. Toss gently together (if not, they break!). *Buon appetito!*

INGREDIENTS

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

Item	Weight	Calories	Ingredients
Tortelloni	200g	307kCal	Pasta (56%): Durum <u>Wheat</u> Flour, Water Filling (44%): Pumpkin (82%). Breadcrumbs (<u>Wheat</u> Flour, Salt, Yeast), Salt, Sage (1.5%)
Garlic Oil	20g	165kCal	Extra Virgin Olive Oil (96.5%), Dehydrated Garlic (2.5%), Natural Garlic Flavouring (1%)
Grissini Crumb	10g	40kCal	<u>Wheat</u> Flour, Olive Oil (14%), Brewer's Yeast, Salt, Malted <u>Wheat</u> Flour

Consume within 1 day of delivery.

FREEZING: The tortelloni can be frozen (below -18 degrees °C) on day of delivery and keep for 1 month in the freezer. The tortelloni should be cooked directly from 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.

