



PASTA EVANGELISTS

made in London

CHICCHE DI PATATE WITH SLOW-COOKED LAMB SHOULDER RAGÙ & PARMESAN



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Pasta Evangelists



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ABOUT THIS DISH

Ragù was invented and published in the 18th century by Alberto Alvisi, who was the chef for the Cardinal of Imola, later Pope Pio VII. Alvisi's recipe was documented as "The Cardinal's *Ragù*", but was not rediscovered for another 180 years by Bolognese journalists digging through archives. Alvisi's recipe included exotic spices like cinnamon, which was quite inventive for the age. Using cinnamon in *ragù* is rarely used in modern day, instead focusing mainly on ensuring the meat is the primary focus.

This very special lamb *ragù* is served with handmade *chicche di patate*, miniature *gnocchi* dumplings made using a mixture of flour and potato.

METHOD

1. Put the lamb *ragù* in a large pan, add 1-2tbsp (20ml) of cooking water and cover with a lid and heat until steaming. Once steaming, turn heat off.
2. Add the *chicche di patate* to a pan of boiling salted water for 2 minutes. When they rise to the top, they're ready!
3. Transfer the *chicche di patate* to the sauce, cook together for 1 more minute, plate & garnish with the grated parmesan.

INGREDIENTS

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

Item	Weight	Calories	Ingredients
Chicche di patate	200g	342kCal	Potato Puree, Water. Potato Puree contains: Potato Flakes (<u>Sulphites</u>) (42%), Maize Starch, Flour 00 (<u>Wheat</u>), Salt, Potato Starch, <u>Milk</u> Powder, <u>Egg</u> Powder, Preservative: E223 (<u>Sodium Metabisulphite</u>), Antioxidant: E304, Acidity regulator: E330, Emulsifier: E471, Stabilizer: E450.
Lamb Shin Ragù	160g	265kCal	Lamb Shoulder (50%), Tomatoes, Red Wine (<u>Sulphites</u>), Onion, <u>Celery</u> , Carrot, Mint Leaves, Garlic, Rosemary, Thyme, Bay Leaf, Salt, Black Pepper, Olive Oil
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, milk, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.

